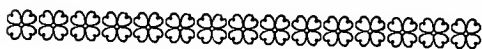


Louis,
Salads
&
Chafing
Dishes



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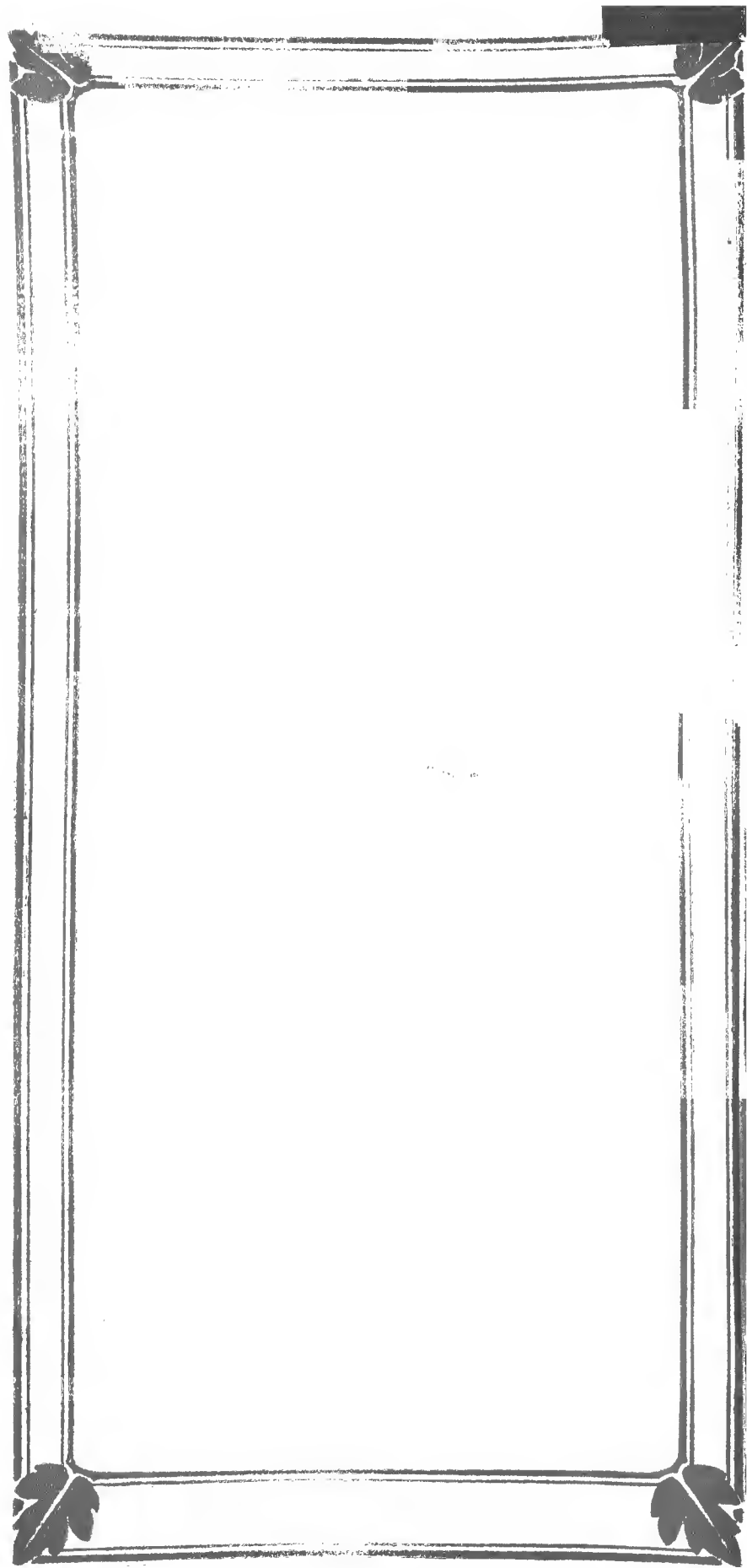
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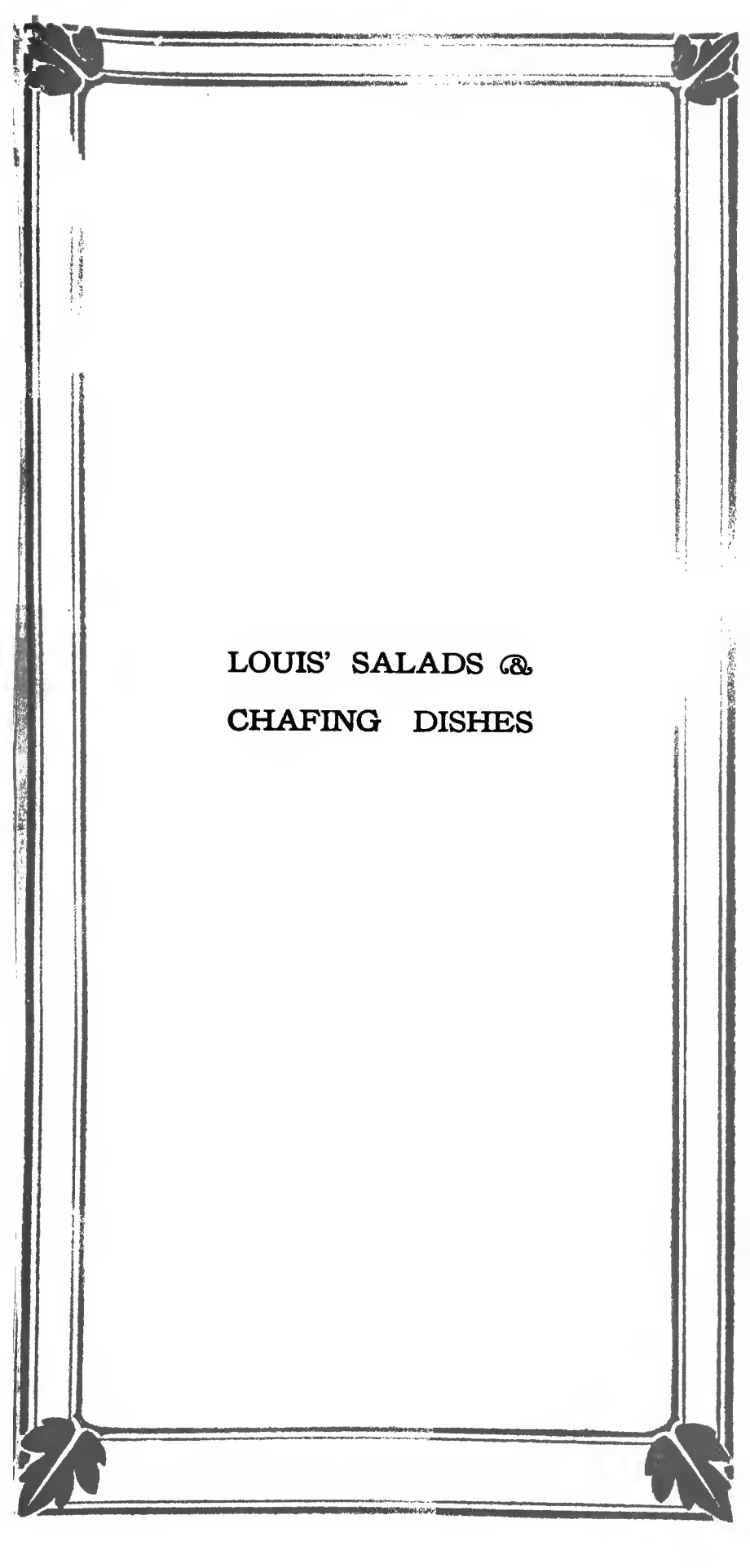
Louis' salads & chafing dishes.



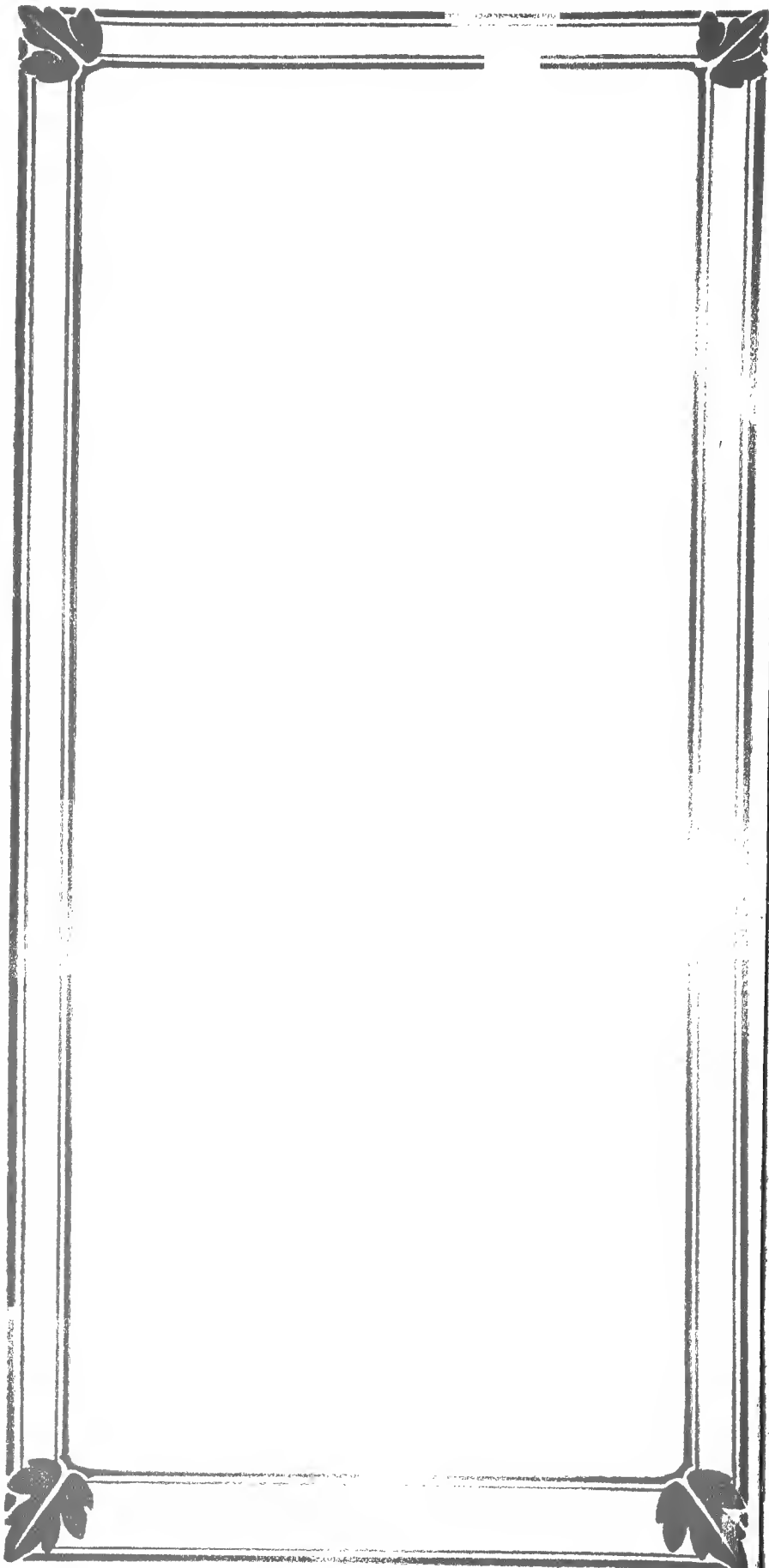
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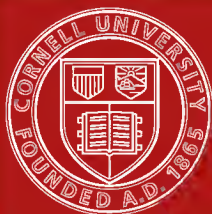
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LOUIS' SALADS &
CHAFING DISHES





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Louis J. Muckensturn.

Louis' Salads & Chafing Dishes

by
Louis Muckensturm



H. M. Caldwell Co.
Boston and New York

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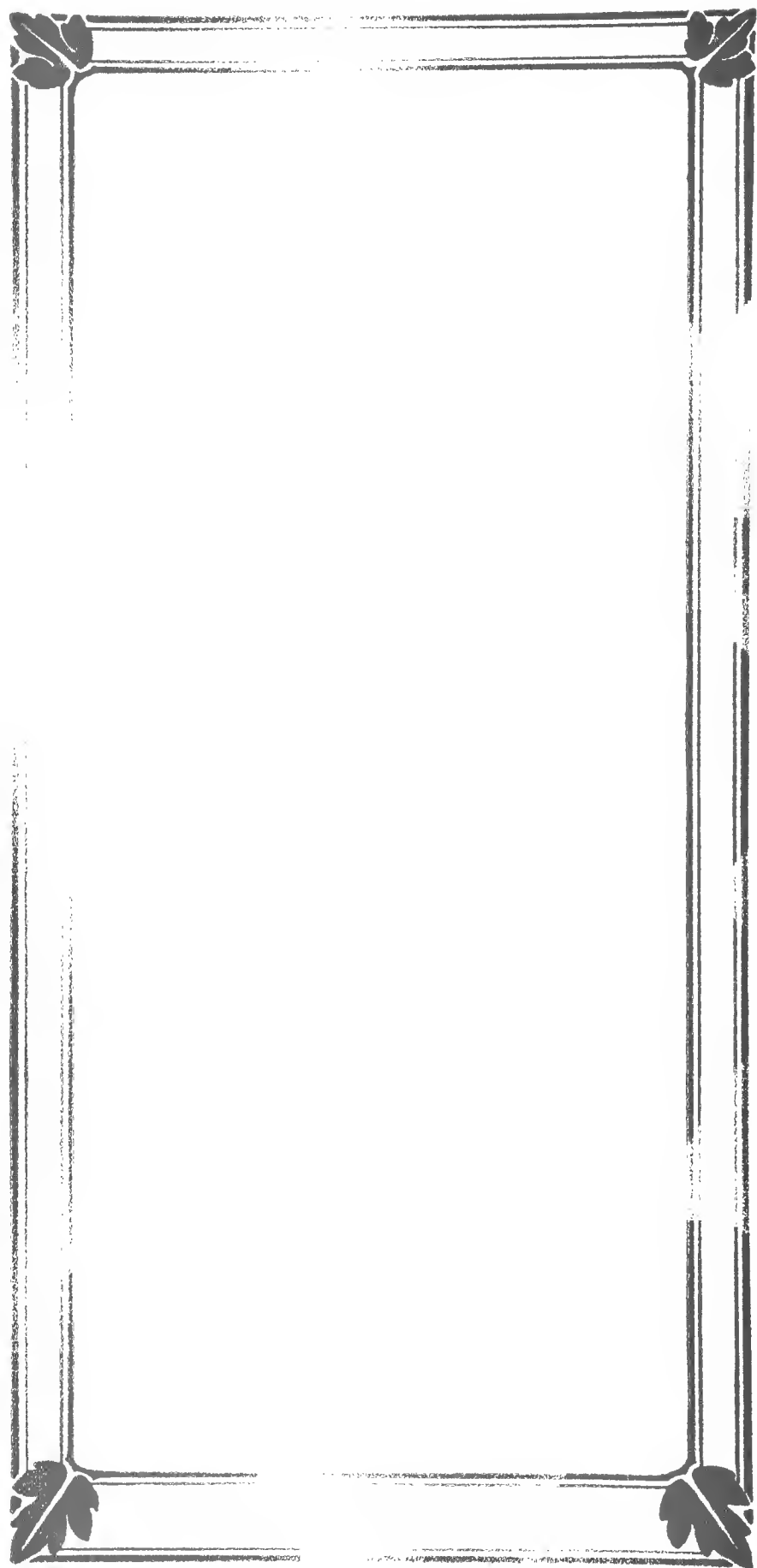
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Canapees



LOUIS' SALADS & CHAFING DISHES



CANAPEES

Each receipt is for four people unless otherwise noted

CANAPE A LA RusSE

To the contents of a small can of caviar, add one-half of a very small onion chopped fine, mix well, and add the juice of a lemon. Spread this over toast well buttered, which may be cut in any fancy shape desired. Chop together a hard-boiled egg and a little chives or parsley, and garnish the edges of the toast with it. Serve cold.

CANAPE CAREME

Take half a lobster, and chop very fine with four small sweet pickles. Season with salt, pepper and tarragon vinegar. Let stand for five minutes, then squeeze out the juice, add two table-spoonfuls of mayonnaise dressing, mix well, and spread over toast or small saltine crackers. This may also be used for sandwich filling by adding some crisp lettuce leaves.

CANAPE DEMIDOFF

Take a box of sardines and three ounces of fresh butter, and strain through a fine wire sieve. Mix thoroughly with a whip or spoon, gradually adding four table-spoonfuls of thick cream, until a thick paste is formed. Spread the paste over toast cut in any fancy shape desired, and garnish the edges with chopped olives or fillets of anchovies.

LOUIS' SALADS

CANAPE MODERNE

Prepare some caviar as in Canape a la Russe and spread over toast. Split two anchovies lengthwise and place them crisscross on the toast in such a manner as to leave four spaces. Take a hard-boiled egg, and chop the yolk and white separate. Chop finely a table-spoonful of pecan nuts, also the meat of half a dozen olives. Place each of these four separately in the spaces made by the anchovies, and serve cold.

CANAPE NORWEGIAN

Take three-quarters of a pound of the thick part of finnan-haddock, boil for ten minutes, and let cool in cold water. Strain off the water, and chop fine, adding one-quarter of a pound of fresh butter until a thick paste is formed. Add two teaspoonfuls of anchovy butter, season to taste, and spread over saltine crackers or fancy trimmed toast. Fillets of anchovies laid on top will improve it.

CANAPE A LA REINE

Take the white meat of chicken, and a couple of sticks of celery. Chop them together fine, and season with salt, pepper and vinegar. Let this stand awhile, then squeeze dry, and add two table-spoonfuls of mayonnaise dressing, and mix well. Serve on toast. This can also be used to stuff rolls, and with thin slices of ham, makes delicious sandwiches.

BATONS DE SARDINE

Take some puff-paste about an eighth of an inch thick and cut in strips three inches long, and an inch broad. Bake in a medium oven until brown and crisp. When cool spread on the strips some sardine paste as described in Canape Demidoff. Clean some sardines, and cut in small strips and lay them over the Canape and serve with a piece of lemon.

② CHAFING DISHES

CANAPE A L'INDIENNE

Take four hard-boiled eggs and mash them through a sieve, add one-quarter of a pound of fresh butter and a pinch of curry and mix well until a thick paste is formed. After seasoning to taste, spread over toast. Take three tablespoonfuls of chutney from which the liquid has been drained and chop fine. Put a teaspoonful of this in the centre of the Canape just before serving.

CANAPE A L'ALLEMANDE

Take a box of sardines and three ounces of fresh butter, and strain through a fine wire sieve, mix thoroughly with a whip or spoon, gradually adding four tablespoonfuls of thick cream until a thick paste is formed. Spread the paste over toast, and then take some very thin slices of smoked salmon and lay on top. Serve with pieces of lemon.

CANAPE NANTAISE

Take half a lobster and chop very fine with four small sweet pickles. Season with salt, pepper and tarragon vinegar. Let stand for five minutes, then squeeze out the juice, add two tablespoonfuls of mayonnaise dressing, mix well and spread on toast. Take the fillets of a pickled herring and cut in very thin slices, and decorate the Canape with them.

CANAPE VIRGINIA

Take the white meat of a chicken and a couple of sticks of celery, chop them together fine and season with salt, pepper and vinegar. Let this stand awhile, then squeeze dry and add two table-spoonfuls of mayonnaise dressing and mix well. Over some buttered toast lay some very thin slices of raw Virginia ham. On top of this spread the chicken, and sprinkle chopped chives over the whole.

CANAPE BELMONT

Take the white meat of chicken and a couple of sticks of celery, chop them together fine and season with salt,

LOUIS' SALADS

pepper and vinegar. Let this stand awhile, then squeeze dry and add two table-spoonfuls of mayonnaise dressing and mix well. Take two fresh tomatoes and slice in pieces about an eighth of an inch thick, and trim some toast to the same size. Lay the tomatoes on top of this, and then spread the chicken over. Decorate with stuffed olives placed in the centre.

CANAPE WHITNEY

Take two onions sliced in small pieces and two sliced green peppers. Fry them in about two ounces of butter until the onions become a nice brown, add two teaspoonfuls of curry and let it cook on a brisk fire for half a minute. Add two table-spoonfuls of flour and then remove to the side of the stove and cook slowly for about three minutes. Pour in slowly one gill of broth, stirring well. Add three or four fresh tomatoes which have been peeled and let the whole cook for about ten minutes. When cool add two table-spoonfuls of chopped chutney. Take some bread about a quarter of an inch thick, remove the crust and toast on one side. Spread the preparation on the toasted side of the bread and sprinkle some grated Parmesan cheese on the top. Place in buttered dishes or shells. Bake until brown and serve hot.

CANAPE SUEDOISE

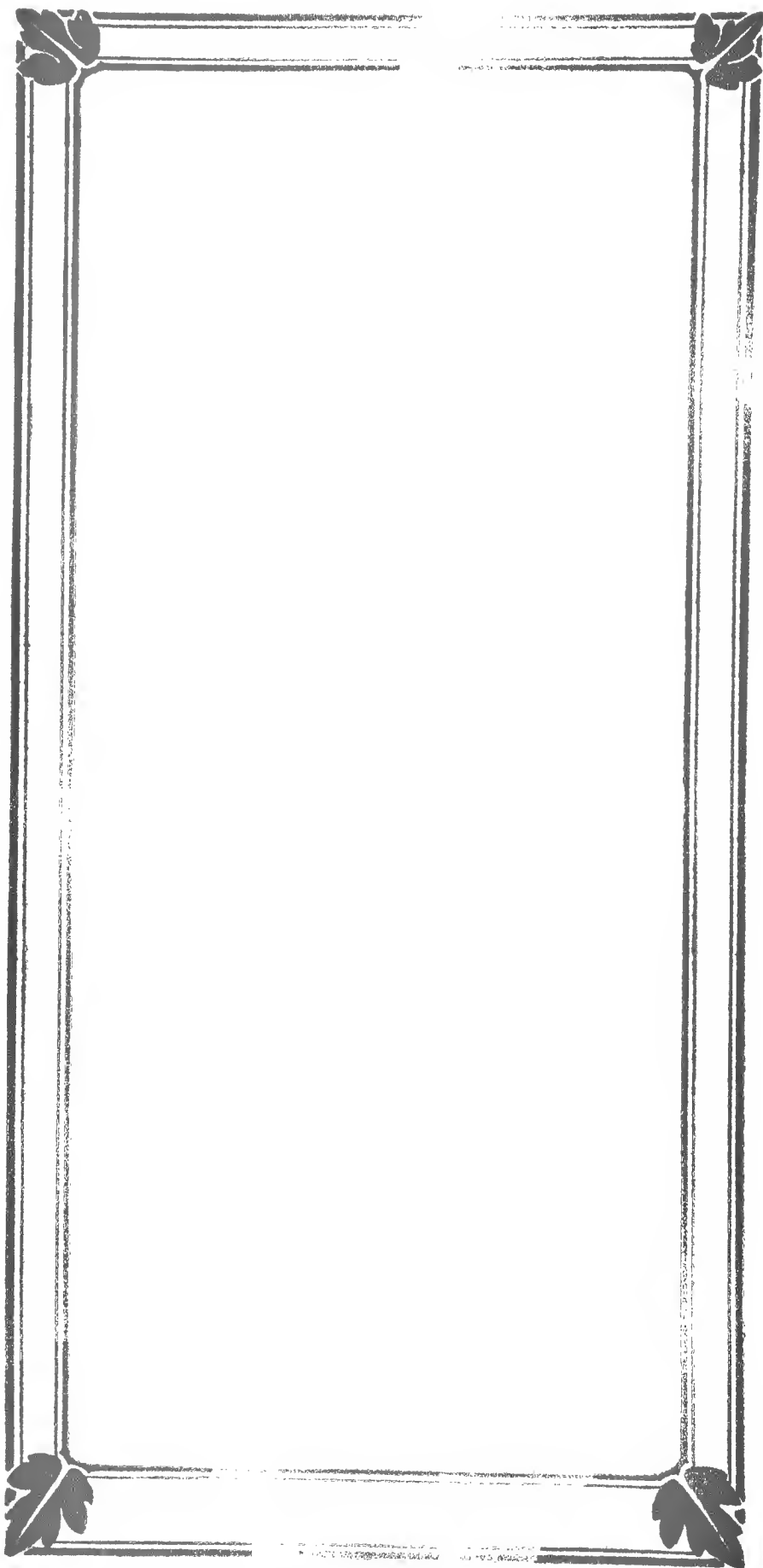
Take half a finnan-haddock and boil for ten or twelve minutes. Cool in cold water and remove the meat from the bones. Take two finely chopped onions and fry in about two ounces of butter. Add two table-spoonfuls of flour and cook slowly for three or four minutes. Pour in one-half a pint of boiling milk, stirring well, and cook slowly for about ten minutes. Add the finnan-haddock meat to this. Half a dozen sliced fresh mushrooms fried in butter can be added and will be found a great improvement. When cool take some bread about a quarter of an inch thick, and remove the crust and toast on one side. Spread the preparation on the toasted side of the

② CHAFING DISHES

bread and sprinkle some Parmesan cheese on the top. Place on buttered gratin dishes or shells. Bake until brown and serve hot.

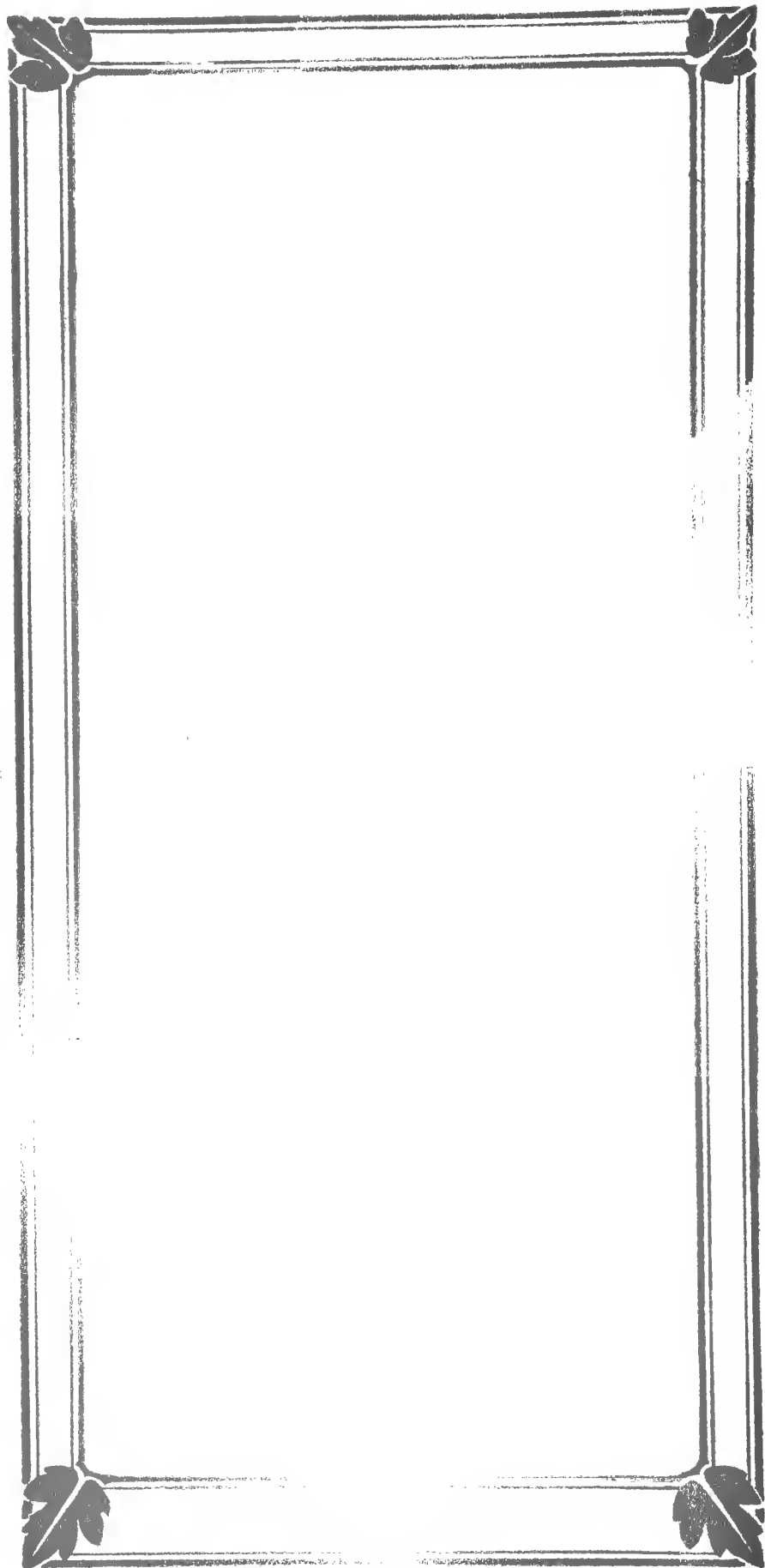
CANAPE BALTIMORE

Take some slices of bread about one-quarter of an inch thick, trim to a half-moon shape and toast on one side. Take two shallot onions, chop fine, and fry in about one and one-half ounces of butter, add two table-spoonfuls of flour and stir while cooking with a wooden spoon. Take from the fire and add one gill of hot boiling milk. Then let the whole cook slowly for about ten minutes, stirring only once in awhile. Put the contents of a can of crab meat into a saucepan, add two table-spoonfuls of sherry and let simmer until the liquid disappears. Mix this crab meat with the above and when cool spread on the toast to a height of one inch, making a dome-like effect. Take some grated cheese, half Swiss and half Parmesan, and sprinkle on top. Place in a buttered gratin dish and pour a very little melted butter over the whole and bake in a hot oven until golden brown. Serve hot.





Hors D'ombres



HORS D'OEUVRES

Each receipt is for three people unless otherwise noted

STUFFED CELERY

Take some celery stalks, one head for each person, clean and peel. Cut in four pieces lengthwise so that the pieces will hang together at the root. Mix together one teaspoonful of Roquefort and two teaspoonfuls of cream cheese, season with paprika, and add a pinch of finely cut chives. Stir until a smooth paste is formed and then put in a paper cornet. Take the celery and lift leaf by leaf and squeeze the cheese between the celery stalks. Serve on chopped ice covered with a napkin.

ANCHOVIES MELBA

Take two hard-boiled eggs, which have been chopped fine, and mix with a quarter of a teaspoonful of chopped parsley and chives. Season with French dressing, not too oily, and spread the whole on a small dish. Remove the stones from twelve olives, wrap half an anchovy around each olive. Place on the chopped eggs and garnish with finely chopped red beets and thin slices of pickles.

THON MARINE AND LETTUCE

Take the contents of a small can of tunny fish and break in small pieces. Take a hard-boiled egg which has been chopped fine, three chopped pickles and a quarter of a teaspoonful of chopped parsley and mix well with the fish. Take some lettuce leaves and put about two tablespoonfuls of this in each lettuce leaf. Level this off smoothly and add a small teaspoonful of stiff mayonnaise on the top. Serve on small plates or saucers.

DEVILLED SARDINES ON TOAST

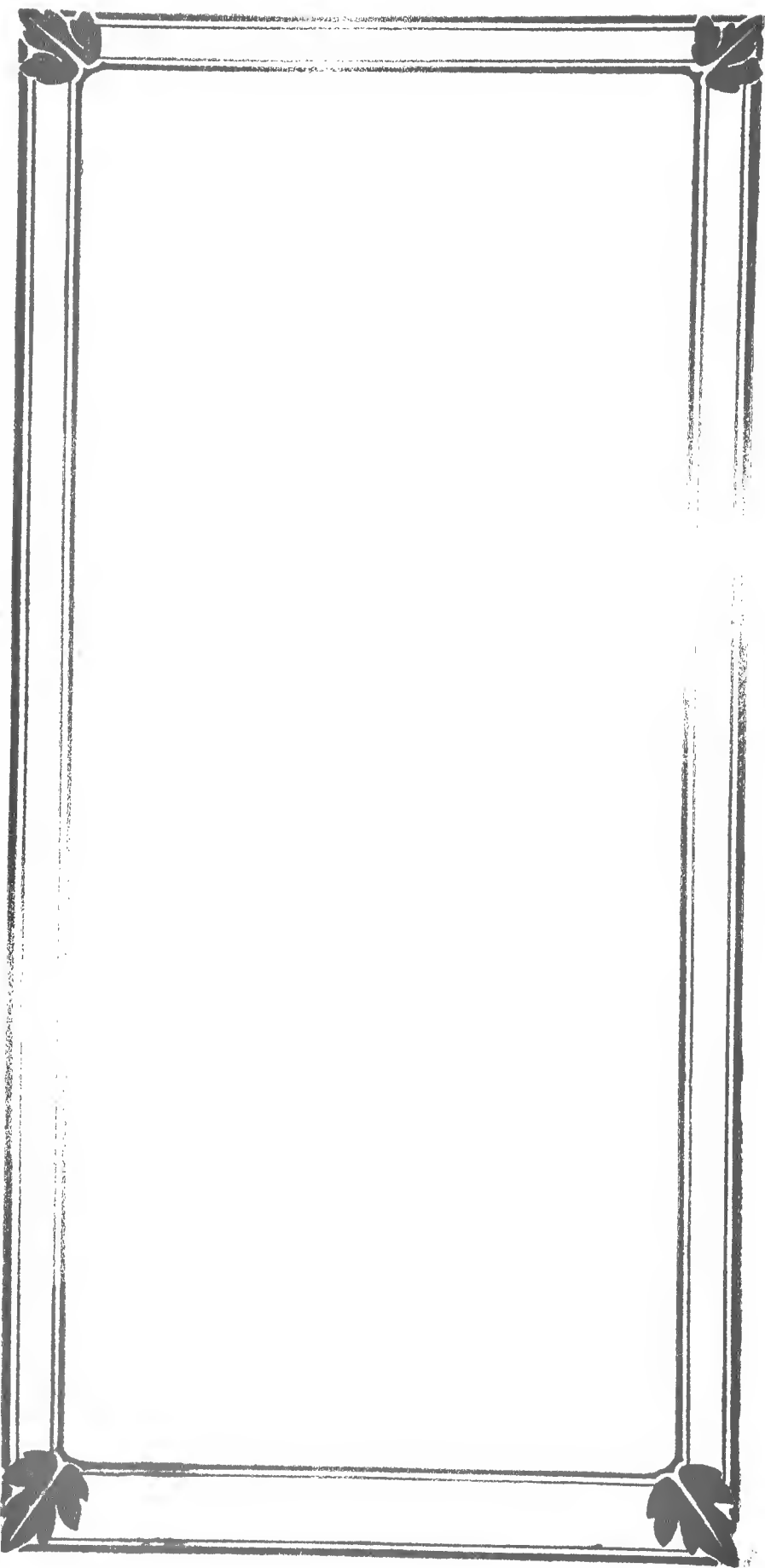
Take six large sardines and scrape off the skin and put in a pie-plate. Take one teaspoonful of English mustard

LOUIS' SALADS

with two table-spoonfuls of Worcestershire sauce, add a pinch of cayenne pepper, and cover the sardines with this. Bake in a hot oven for about three minutes. Have three pieces of toast about one and one-half inches broad by three long, well buttered and hot, and put two sardines on each and serve with a piece of lemon.

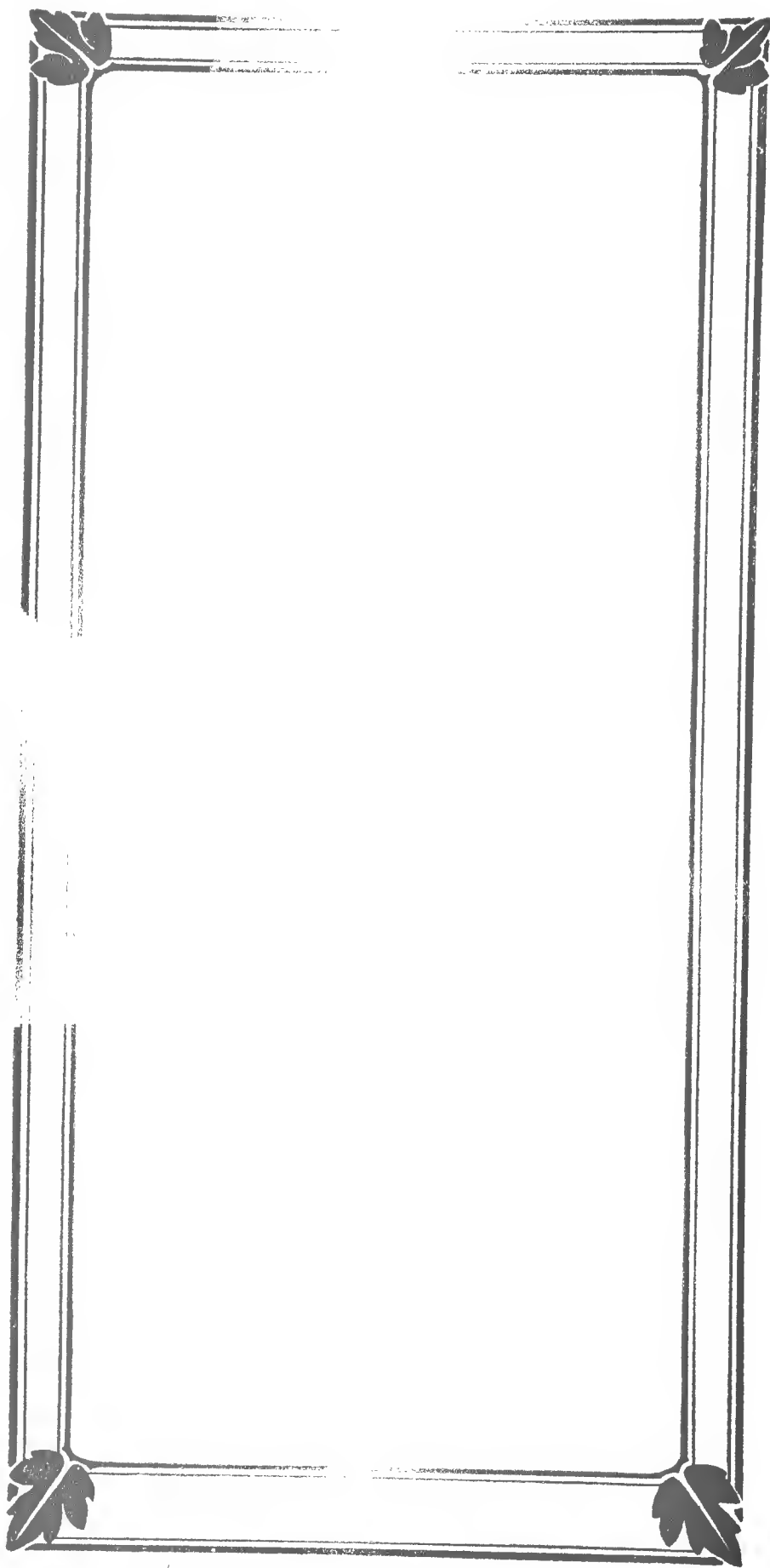


Chafing Dishes



HOW TO USE THE CHAFING DISH

A chafing dish ought to be of extra heavy tin or some other metal tinned or nickel-plated. A large-flame alcohol-lamp should be underneath so as to have a good heat if needed, or a smaller lamp only to be used if light heat is required. In cooking oysters or similar articles a brisk heat is necessary, for making rarebits less fire is used. The blazer with the water-pan underneath is more for the purpose of heating ready-made things or keeping them hot, and only good for preparing articles which require little cooking.



CHAFING DISHES

Each receipt is for two people unless otherwise noted

SHELL FISH

OYSTER STEW

To a cup of oysters, stewed in their own liquid, add half a cupful of hot milk. If the stew is wanted extra rich, substitute some cream for part of the milk. Add a piece of butter the size of a walnut, and season to taste with salt and pepper. Serve with oysterettes.

OYSTER STEW, PHILADELPHIA STYLE

To a cup of oysters stewed in their own liquid add half a cupful of hot cream. Add a piece of butter the size of a walnut, two tablespoonfuls of sherry, season with salt and pepper.

PANNED OYSTERS

Take two cups of oysters and cook in their own liquid. When cooked remove the oysters and let the liquid boil down to one-third of its former amount, add the juice of half a lemon, a heaping table-spoonful of butter, one teaspoonful of chopped parsley, season well, return oysters to liquid. Heat well and serve.

OYSTERS A LA SOMERSET

Put in chafing dish a piece of butter size of an egg, add a heaping teaspoonful of finely chopped onion, fry to a light yellow colour, add three heaping table-spoonfuls of finely chopped celery, and two cups of oysters in their own liquid, boil till done, season to taste, then add three heaping table-spoonfuls of fresh bread crumbs, half a gill of cream, and half a teaspoonful of chopped parsley. Let come to a boil, and serve. Enough for four.

OYSTERS A LA POULETTE

Take two cups of oysters and boil in their own liquid for about five minutes. Dilute a heaping teaspoonful of

LOUIS' SALADS

corn-starch with a gill of white wine, stir into the oysters while boiling, and add yolks of two eggs slightly beaten in one-half a gill of cream and the juice of half a lemon. Then add two heaping dessert-spoonfuls of butter, stir slowly for a minute or two. Do not let come to a boil. Serve. Sliced canned mushrooms can be added if desired. Enough for four.

OYSTERS A LA NEUBURG ❧

Take two cups of oysters, and boil in their own liquid till done. Drain off two-thirds of the liquid and replace with same amount of good cream. When boiling add yolks of three eggs to which has been added a table-spoonful of cream, juice of one-half lemon, and heaping table-spoonful of good butter. Stir till it thickens, add two table-spoonfuls of sherry and one of brandy. Serve immediately. Enough for four.

CLAMS A LA CREOLE ❧

Put in a chafing dish a piece of butter the size of an egg. When melted add one-half a teaspoonful of finely chopped onion, one heaping table-spoonful of green peppers cut in very small cubes, fry till done. Add two dozen little neck clams with their own juice, mix a heaping teaspoonful of flour with a piece of butter size of walnut, stir in while boiling, add juice of one-half a lemon, and a heaping teaspoonful of sweet Spanish pepper cut in small cubes. At last add a little milk.

CLAMS A LA POULETTE ❧

Take four dozen little neck clams and boil in their own liquid for about five minutes. Dilute a heaping teaspoonful of corn-starch in a gill of white wine, stir into the clams while boiling, and add the yolks of two eggs slightly beaten, half a gill of cream, and the juice of half a lemon. Then add two heaping dessert-spoonfuls of butter, stir slightly for a minute or two. Do not let come to a boil. Enough for four.

CHAFING DISHES

PANNED CLAMS

Take two dozen little neck clams and cook in their own liquid. When done add the juice of half a lemon, and a heaping table-spoonful of butter and one teaspoonful of chopped parsley. Season well and serve.

OYSTER CRABS ASTORIA

Two chafing dishes required.

Cook two dozen little neck clams in their liquid with a pinch of finely chopped shallot onion in one chafing dish. In the other heat a piece of butter size of a walnut, add one-half a pint of oyster crabs well drained and picked clear of all oyster shells, cook four or five minutes, add the cooked clams with their liquid, add one gill thick cream, and the yolks of two eggs mixed with a table-spoonful of cream. Stir till it thickens. At last add two table-spoonfuls of sherry. Season to taste. Enough for four people.

OYSTER CRABS AND SWEETBREAD A LA GOURMET

Melt a piece of butter the size of an egg, add two medium-sized fresh mushrooms, cut in cubes, and a parboiled sweetbread cut in very small thin slices. Fry together for at least ten minutes, then add half a pint of oyster crabs well drained, cook till oyster crabs turn to a nice red, add four table-spoonfuls of sherry, and one gill of cream. Let come to a boil, add a teaspoonful of flour mixed with a piece of butter size of a walnut, stir the yolks of two eggs mixed with a teaspoonful of cream, add three table-spoonfuls of brandy. Season to taste. Stir for another minute and serve.

CURRY OF LOBSTER

Heat a piece of butter size of egg, when hot add a teaspoonful of finely chopped onion, fry to a light colour. Add a heaping teaspoonful of flour and one of curry powder, stir for a minute, then moisten it with one-half pint of hot soup-stock and one-half a gill of cream, and

LOUIS' SALADS

let it boil. Have a lobster cut in slices, put it in the sauce and let the whole simmer together for about five minutes. Season to taste. Serve with boiled rice

LOBSTER IN CREAM 🍴

Heat a piece of butter size of an egg in the blazer, add a lobster cut in thick slices, fry a minute, sprinkle a scant table-spoonful of flour over it, moisten it with one-half pint hot milk and one-half gill cream, let simmer for five minutes, stirring it occasionally. Season with salt and red pepper. Serve with toast.

FRIED LOBSTER IN CRUMBS 🍴

Cut a good-sized lobster in large slices, season with salt, pepper, and lemon juice, dip the pieces in flour, then in beaten egg, and lastly in bread crumbs or cracker meal. Heat about three ounces of butter in the blazer, add the lobster, frying the pieces to a nice golden colour, turning them occasionally. Serve with Tartar sauce.

MINCED LOBSTER ON TOAST 🍴

Heat a piece of butter the size of an egg in the blazer, add a teaspoonful of finely chopped onion and two table-spoonfuls of chopped mushrooms. Fry together for two or three minutes, moisten with one-half a sherry glassful of dry sherry, add a finely chopped lobster, then add a little less than one-half a pint of cream, and three table-spoonfuls of fresh bread crumbs. Let simmer for a few minutes till it thickens. Season to taste. Serve on toast.

CHICKEN

CREAMED CHICKEN

Cut half a boiled young fowl or chicken in cubes, put in a blazer with one-half a pint of cream and let come to a boil. Mix a heaping teaspoonful of flour with a piece of butter the size of a walnut, stir it in the cream and let simmer for a few minutes. Season to taste and serve on toast.

CREAMED CHICKEN WITH RICE

Cut half a boiled young fowl or chicken in cubes. Put in a blazer with one-half a pint of cream and let come to a boil. Mix a heaping teaspoonful of flour with a piece of butter the size of a walnut. Stir it in the cream and let simmer for a few minutes. Add a cup of fresh boiled rice to the sauce; stir well; season to taste and serve.

CHICKEN AND MUSHROOM REGENCE

Slice three fresh mushrooms, fry them for a few minutes in the blazer with a piece of butter the size of an egg. Then add a heaping teaspoonful of flour, moisten with one gill of chicken stock and one-half a gill of cream and let come to a boil. Add half a boiled young fowl cut in short thick slices free from skin and bones, and let simmer for a few minutes together. Slightly beat the yolk of one egg with two table-spoonfuls of cream, stir this liaison in the sauce and add two table-spoonfuls of dry sherry, stir it for another minute to thicken a little, season to taste and serve immediately.

CURRY OF CHICKEN, BOMBAY STYLE

Put in the blazer a piece of butter the size of a large egg, add one teaspoonful of onion chopped fine, one-half a

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small apple chopped fine, fry them together for a few minutes. Then add a table-spoonful of grated cocoanut, one-quarter of a teaspoonful of English mustard, one table-spoonful or more of curry powder, a heaping tea-spoonful of flour. Stir all together in the blazer for two minutes, then moisten with one-half pint of chicken stock. When boiling add the meat of one-half a fowl torn in shreds, free from bones and skin, let simmer for about ten minutes. At last add three table-spoonfuls of thick cream. Season with salt and serve with fresh boiled rice and Bombay duck. Bombay duck is a dried fish from India sold in small tin boxes. Dry the fish in a moderate oven for some time so it will be crisp enough to break up in small bits and sprinkle it over the curry.

MISCELLANEOUS

MUSHROOMS IN CREAM

Peel about one-quarter of a pound of fresh mushrooms, cut off the stems and let them soak in water for ten minutes. Put them in a blazer, moisten with one-half a pint of cream, and add a small piece of butter the size of a walnut, salt and pepper. Then let boil for about fifteen to twenty minutes till the mushrooms are tender. Dilute a heaping teaspoonful of corn-starch with a little water, stir in the mushrooms, and let boil for another minute or two. Serve on toast.

MINCED MUSHROOMS, VIRGINIA STYLE

Take two tablespoonfuls of chopped Virginia ham and fry in butter for three minutes. Add six good-sized fresh mushrooms chopped up coarsely, moisten with one gill of cream and let boil for eight or ten minutes. Then add two tablespoonfuls of fresh bread crumbs, a little chopped parsley, the yolk of one egg, season to taste. Serve on three pieces of toast and put a dropped egg on top of each. Cooked or raw ham may be used.

WELSH RAREBIT

Mix together in the chafing-dish one wine-glassful of ale, one teaspoonful of Worcestershire sauce, one-half teaspoonful of English mustard. Then add one-half a pound of cheese cut fine, season with salt, black and cayenne pepper. When the liquid gets boiling hot and the cheese begins to melt stir it up vigorously with a spoon so it will become very smooth, let it come to a boil, stirring it all the time. Then pour it over some toasted bread, plain or buttered. Crackers can be substituted if no toast is on hand. If the rarebit is wanted short (not stringy), the yolk of an egg can be added at the last moment.

LOUIS' SALADS

GOLDEN BUCK 🍃

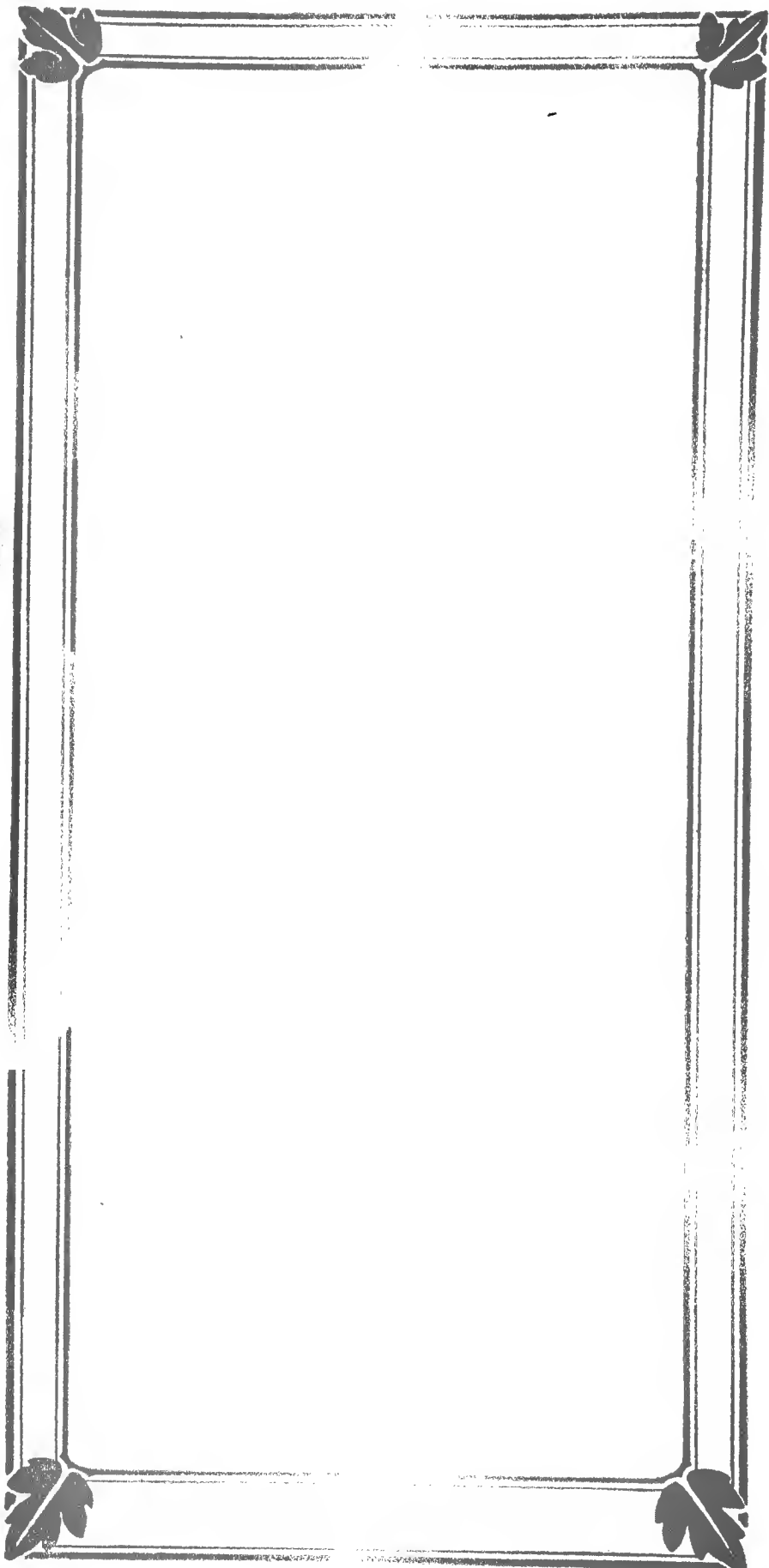
Prepare the Welsh Rarebit as before, pour it over three thick slices of toast and put a poached or dropped egg on top of each piece.

YORKSHIRE BUCK 🍃

Prepare the rarebit the same way as Golden Buck, adding two slices of broiled or fried bacon, one on each side of the poached eggs.



Sauces



SAUCES

Each receipt is for six people unless otherwise noted

MAYONNAISE SAUCE

Put the yolks of two eggs in a bowl, add one-half a teaspoonful of English mustard (powdered), a pinch of salt, a little cayenne pepper, and a few dashes of vinegar. Work this together with a wire whisk or wooden spoon for a minute or two, then add gradually one-half a pint of olive-oil, pouring it in very slow at the beginning; if the dressing gets too thick add a few more dashes of vinegar to it, but working it all the time vigorously so as to obtain a thick sauce at last, finish with juice of half a lemon. Keep in a cool place.

TARTAR SAUCE

Add to one-half a pint of mayonnaise dressing one teaspoonful of chopped parsley, one teaspoonful of chopped capers, one table-spoonful of pickles, and one-half teaspoonful of finely chopped onions.

SAUCE REMOULADE

To one-half a pint of mayonnaise, add the yolks of two hard-boiled eggs chopped fine, one teaspoonful of chopped parsley, and one-half teaspoonful of French mustard.

SAUCE RAVIGOTTE

Chop together well a few sprigs of parsley, watercress, chives, chervil, one-half a dozen leaves of cooked spinach, two anchovies, a few capers, a small pickle, and one shallot onion, then rub through a sieve and mix into one-half a pint or less of mayonnaise.

HOLLANDAISE SAUCE

This sauce as prepared the following way is the best liked among Americans. Take the yolks of four eggs, one-

LOUIS' SALADS

half a pound of butter, the juice of one lemon. Put the yolks of the eggs, lemon juice, and a small quantity of the butter in a saucepan, stir it on the fire until it thickens, then add some more butter and keep on until all the butter is worked in, being careful not to let it get too hot or it will curdle. Then add three table-spoonfuls of thick cream. In adding cream it improves the sauce, giving it a more palatable taste, especially if served with asparagus. This sauce can be served with all kinds of boiled fish, cauliflower, French artichokes, celery, etc.

SAUCE BEARNAISE

Boil one finely chopped shallot onion with three table-spoonfuls of tarragon vinegar until the liquid has nearly disappeared. Take the yolks of four eggs, one-half a pound of butter, and the juice of one lemon. Put the yolks of the eggs, lemon juice and a small quantity of the butter in a saucepan. Stir it over the fire until it thickens, then add some more butter, and keep on the fire until all the butter is worked in, being careful not to let it get too hot, or it will curdle. At last add one table-spoonful of melted meat-extract, a little chopped fresh tarragon, chopped parsley, and the juice of one-half a lemon. To be served with steaks, lamb chops, broiled sweetbread, artichokes, or even certain kinds of fish if rich sauce is wanted.

SAUCE BORDELAISE

First: With two table-spoonfuls of flour put two of butter and one pint rich brown gravy, making some brown sauce. Let boil for some time, half an hour or so.

Second: Chop three or four shallot onions very fine, moisten with a glass of claret (Bordeaux), and let boil down to one-quarter of its volume. Then strain the previous prepared brown sauce into it, let boil for ten minutes, season to taste. Add the juice of one-half a lemon, stir into it a piece of table butter the size of an egg and a teaspoonful of chopped parsley. At the last moment add some pieces of marrow or beef, cut in cubes

② CHAFING DISHES

or slices previously parboiled in water. This sauce to be served over steaks or similar dark meats.

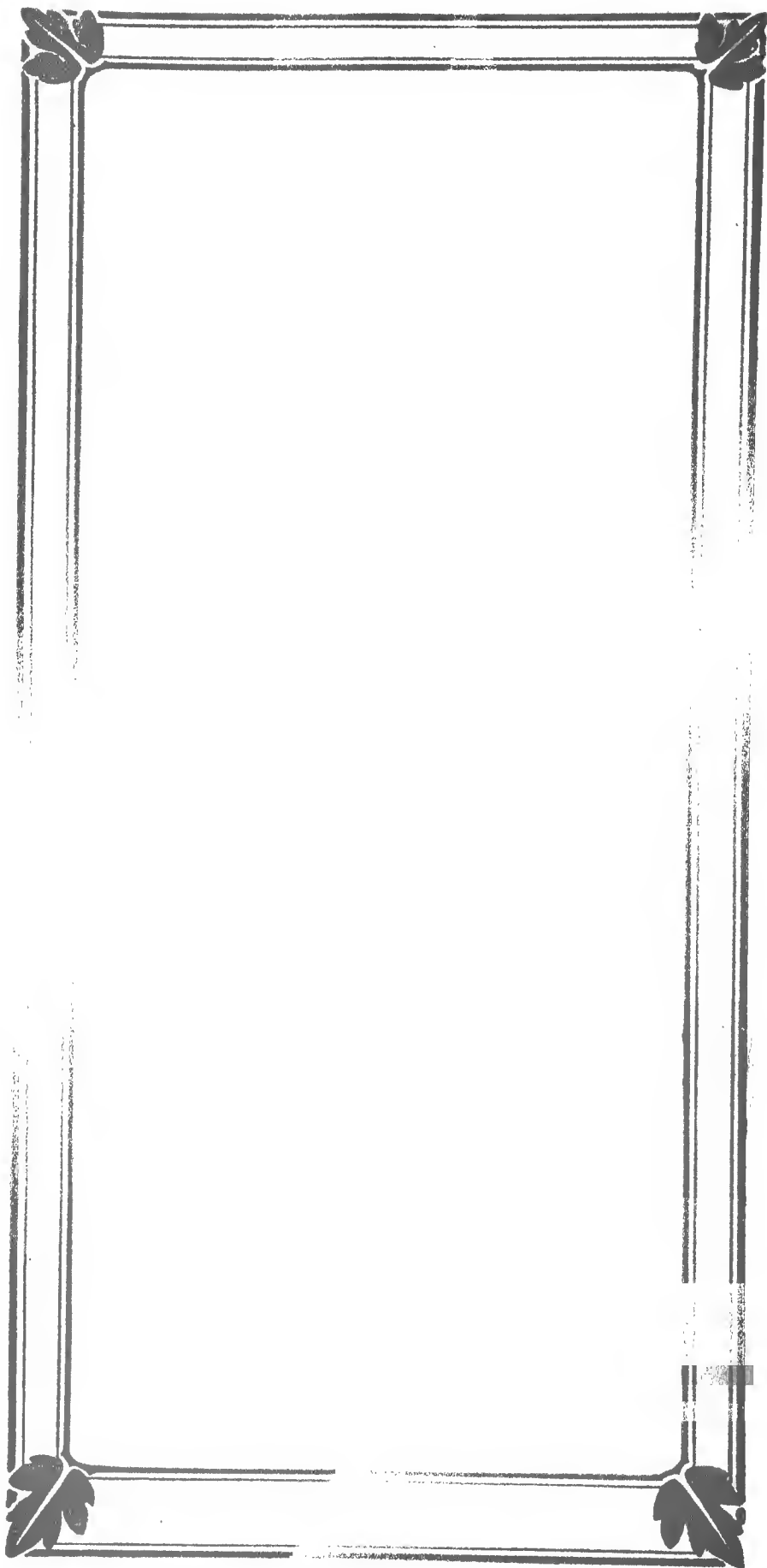
Brown gravy is made with veal bones, trimmings of chicken, all well browned, with different vegetables like carrots, onions, celery and spices, and boiled for several hours with frequent stirrings, but for the above purpose to be made in a hurry about two table-spoonfuls of meat-extract (Liebig's) boiled with a pint of water will answer the purpose.

SAUCE ROBERT OR MUSTARD SAUCE

Chop three or four shallot onions very fine, moisten with three table-spoonfuls of good vinegar and a little white wine, let the whole boil down to a table-spoonful of liquid. Then add one gill of brown sauce previously prepared, or if not convenient take some brown gravy thickened with a little flour mixed with a small piece of butter; when boiling add a teaspoonful of French mustard, salt and pepper, a piece of butter the size of a walnut, stir it up well and serve. This sauce is mostly served with fried or broiled pork chops and tongues.

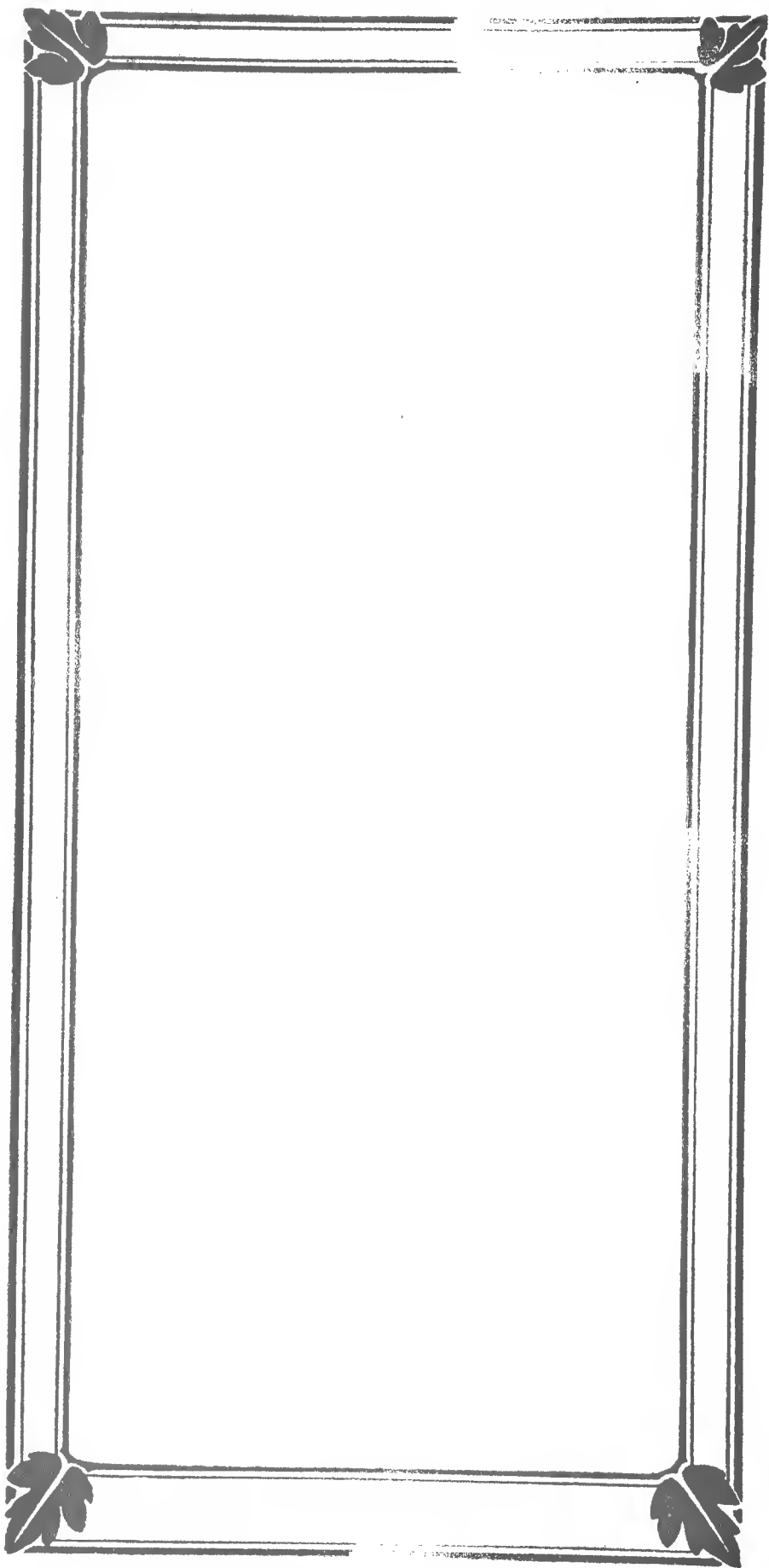
SAUCE ITALIENNE

Chop fine one onion and eight canned mushrooms, fry the onions to a golden colour in a piece of butter the size of an egg. Then add the chopped mushrooms and one heaping teaspoonful of flour, fry together for a few minutes more, then moisten with a glass of white wine and one-half a pint of gravy, add a teaspoonful of meat-extract and three table-spoonfuls of tomato sauce or ketchup. Boil for ten or fifteen minutes, add the juice of one-half a lemon, season with salt and pepper, then add a teaspoonful of chopped parsley before serving. This sauce can be served with steaks or chops and also fish "au gratin."





Keltshes



RELISHES

HORSERADISH

Take the root of a horse-radish, wash well, and scrape the outside until it gets clean and white. Then scrape the whole root in a soup-plate, and mix with it two soup-spoonfuls of bouillon or clear consomme, salt and pepper to taste.

To reduce its strength mix some plain white radishes with it and sweeten with a little sugar. In time horse-radish will lose its colour and turn dark; by adding a little cream it will come back to its natural state.

VEGETABLE RELISH

Scald and peel one peck of ripe tomatoes, then add six green chopped peppers, six chopped onions, two teaspoonfuls of allspice, two teaspoonfuls of ground cloves, two teaspoonfuls of cinnamon, three cups of white vinegar, two cups of granulated sugar, one dash of cayenne pepper, and boil slowly from three to four hours. Seal tightly in jars. Will keep for ever if properly corked. Enough to last for a long while.

CHOW - CHOW

Take one-quarter peck green tomatoes, one good-sized cauliflower, two pints of pickles, one pint of small onions, one bunch of celery stalks. Cut all in same sized pieces, and soak in salt water over night. Then drain and cook twenty minutes in one-half a gallon of white vinegar to which has been added one ounce of tumeric powder, one-quarter of a pound of mustard, one teaspoonful of curry powder, and one-half teaspoonful of salt. Put in jars and cork well.

HOME - MADE FRENCH MUSTARD

Take three table-spoonfuls of mustard, three table-spoonfuls of sugar, and mix thoroughly together. Beat

LOUIS' SALADS

one egg very light and add to the above, mixing until smooth. Add one cup of white wine or cider vinegar (not strong), pour in slowly so as to keep smooth. Boil for four or five minutes. Add one table-spoonful of butter when ready to take from fire. Stir while cooking.

ENGLISH MUSTARD ❧

Mix English mustard with bouillon or consomme until it gets smooth. White wine or cider vinegar can also be used instead of the bouillon. For all mixed mustards if they get dry put in a little beer or ale. This will bring the mustard back to its natural standard. For mixing, tarragon vinegar is much preferred. It helps to flavour the mustard.

VINEGAR FOR HOME USE ❧

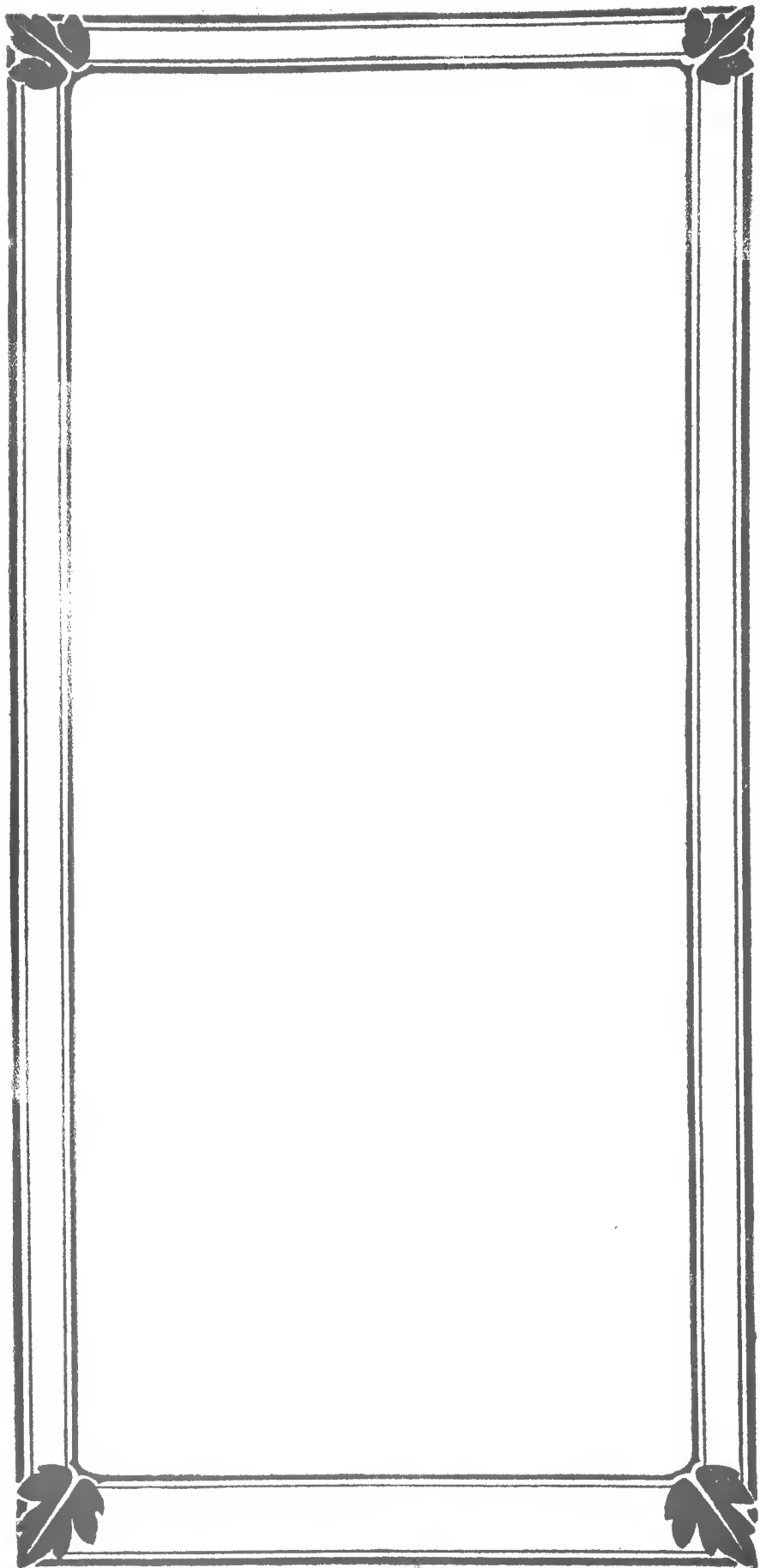
Take one gallon white wine vinegar or cider vinegar, one-half gallon cheap red California wine, one bunch of tarragon, and one-half pint of stout or a glass of heavy ale. This should be kept in the kitchen. To make the vinegar settle quicker beat up one dozen eggs and put in the vinegar barrel. Never strain vinegar; let it settle itself and always keep the same barrel. The older the barrel in which the vinegar is, the better your vinegar will be. Any kind of red wine mixed with any kind of vinegar will give a good body and keep for years.

HOME - MADE FRENCH DRESSING ❧

To make one quart take one teaspoonful of salt, one-half a teaspoonful of white pepper, one-quarter of a teaspoonful of paprika, one-quarter of a teaspoonful of English mustard, one-third of a quart of vinegar, shake well and make up the balance of the quart with olive-oil. This dressing well corked will keep for ever. Always shake bottle well before using. Two table-spoonfuls sufficient for one portion of salad. To find out if olive-oil is pure, dip a piece of white bread in the oil to be tested, in which way you can get the true taste of the olive-oil and tell whether it is blended with cottonseed oil or not.



Eggs



EGGS

Each receipt is for two people unless otherwise noted

SCRAMBLED EGGS WITH GREEN PEPPERS

Take a green pepper and a small onion, chop together fine and fry in butter. Take four eggs and two table-spoonfuls of cream. Beat well together and mix them in the pan with the onion and pepper and cook slowly, stirring until done.

SCRAMBLED EGGS WITH TOMATOES

Take two tomatoes, peel and cut them into squares, and fry them in some hot olive-oil. When cooked, drain off the liquid, and take four eggs well beaten, add some cream and scramble. Mix the tomatoes with the eggs, seasoning with salt and paprika pepper to taste.

SCRAMBLED EGGS CHASSEUR

Take three slices of ham and cut into thin strips. Fry with one-half a sliced onion until brown, then add two sliced fresh mushrooms. Drain off the fat. Arrange some scrambled eggs around the ham, and sprinkle chopped parsley over the whole.

SCRAMBLED EGGS WITH FRESH MUSHROOMS

Take three large fresh mushrooms, peel and slice them, and chop half a shallot onion very fine. Fry the onion in butter, adding the mushrooms to it, and fry the whole until brown. Drain off the butter and mix with four scrambled eggs before serving.

EGGS SOUBISSE

Poach two eggs on toast. Strain two well cooked Bermuda onions through a sieve, and dry this puree over a fire, add three table-spoonfuls of Hollandaise sauce, mix well and ornament the eggs with this. Serve hot.

LOUIS' SALADS

EGGS RAVIGOTTE

Take one table-spoonful of cooked spinach, one pinch of capers, a few fine herbs, and boil until dry in tarragon vinegar. Strain this through a sieve, and dry the puree over the fire. Add three table-spoonfuls of Hollandaise sauce. Ornament two poached eggs on toast with this, and serve hot.

EGGS FINE HERBS

Fry a chopped shallot onion and some fresh tarragon in half a glass of white wine till dry. Add three table-spoonfuls of Hollandaise sauce, and strain through a sieve. Add to the sauce a teaspoonful of finely chopped chives and fennel. Ornament two poached eggs on toast with this sauce, and serve hot.

EGGS ANDALOUSE

To three table-spoonfuls of Hollandaise sauce, add a dash of tomato ketchup, stir well and ornament two poached eggs, one-half with this sauce and one-half with plain Hollandaise. Serve hot, with the eggs on plain boiled rice.

EGGS VILLEROI

Put a cupful of minced chicken on two pieces of toast. On top of this place two poached eggs. Take one sliced fresh mushroom and half a shallot onion fried together in butter, and drain off the liquid. To this add three table-spoonfuls of Hollandaise sauce, and ornament the eggs with this. Serve hot.

EGGS A L'ARGENTEUIL

Take the tips of half a bunch of small asparagus, and cut about one-half an inch in length. Cook these in water. When done drain off the water and lay the asparagus tips in a dry towel. Poach two eggs and place on toast. Take the asparagus tips and pour three table-spoonfuls of Hollandaise sauce over them. Ornament the eggs with this, and serve hot.

② CHAFING DISHES

EGGS A L'OSEILLE OR SORREL ⇐

Take six or seven large and soft leaves of sorrel and separate from the stems. Melt an ounce of butter in a saucepan. Add the sorrel and let it cook until it comes to a boil. Drain off the liquid and strain the sorrel through a sieve. Mix with three table-spoonfuls of Hollandaise sauce. Take two poached eggs on toast and ornament with the sauce. Serve hot.

EGGS ST. GERMAIN ⇐

Strain a handful of cooked French peas through a sieve mixed well with three table-spoonfuls of thick Hollandaise, and ornament two poached eggs on toast with this sauce. Serve hot.

EGGS PORTUGAISE ⇐

Put two table-spoonfuls of olive-oil in a French frying-pan, and bring to a smoking heat over a brisk fire. Add two finely sliced green peppers and one sliced onion. When brown add two sliced tomatoes and let simmer until the tomatoes are cooked. Add a little diluted corn-starch to thicken it, and ornament two poached eggs placed on some plain boiled rice with this sauce. Serve hot.

EGGS ROBINSON ⇐

Take half an onion chopped very fine, and fry in butter until brown. To this add six cleaned chicken livers chopped very fine, and fry the whole over a brisk fire. Drain off the butter and add two or three table-spoonfuls of brown sauce. Let come to a boil and season to taste. Thicken with a little diluted corn-starch, and ornament two poached eggs on toast with this. Serve hot.

EGGS MARQUISE ⇐

Take four hard-boiled eggs and halve lengthwise. Remove the yolks and strain them through a sieve. Take a shallot onion chopped fine, fry it in butter, adding to

LOUIS' SALADS

this two table-spoonfuls of cream sauce. Season with salt, pepper and a little nutmeg. To this add the yolks, and mix the whole together well. A thick paste will then be formed, with which fill up the whites of the eggs. Over the tops sprinkle some grated Swiss cheese, and bake to a brown in a very hot oven. Serve hot and ornament with a light cream sauce.

EGGS A LA MORNAY

Poached eggs may be used, or eggs boiled in the shell for five minutes or until solid enough to peel. With a heaping table-spoonful of butter and a glass of rich milk make a thick cream sauce, let boil a few minutes, then add two table-spoonfuls of grated Parmesan cheese and a small piece of table butter, season with salt and paprika pepper. Stir until well melted. Put four eggs in a flat baking dish, pour the sauce over them, sprinkle with a little grated cheese and bake in a hot oven for about two minutes until a nice golden colour. Enough for four if only one egg is required.

EGGS A LA BENEDICT

Poach the eggs, fry or broil as many pieces of ham as eggs, the ham having been cut in circles two and one-half inches in diameter. Split some English muffins in two, toast and butter them, then put the ham on the muffins, the eggs on top of the ham, and cover the whole with Hollandaise sauce. This sauce can be substituted by a cream sauce with the yolk of an egg stirred into it. One egg for one person sufficient for a light meal.

EGGS A LA MEYERBEER

Fry four eggs, then cut with a round cutter so that an even ring of the white of the egg is left around the yolk. Fry four small sausages, split and broil four small lamb kidneys, garnish the eggs with these two articles, then pour the blood that accumulates in the cavity of the kidney over the eggs and pour a little rich gravy around the whole. For two or four.

② CHAFING DISHES

TABASCO EGGS ⇐

Poach the eggs in milk instead of water, have the milk seasoned with a little salt and tabasco sauce, dish up the eggs on slices of toast and pour some of the milk over it, just enough to float the toast. Two eggs for one is sufficient.

SCRAMBLED EGGS, QUAKER STYLE ⇐

Break into small pieces about two ounces of soaked and boiled salt codfish free from all bones, moisten the fish with half a gill of good cream, let it boil down to about two table-spoonfuls of liquid. Scramble four or five eggs in the ordinary way; when ready mix with the fish and dish up on slices of buttered toast. Enough for three.

EGGS A LA COQUELICOT ⇐

Butter pretty freely four timbale moulds about two inches high and one and one-half inches in diameter. Line the moulds with sweet pimentos (they come in cans; the bottoms are cut off and they form little bags and can be pressed easily in the small mould), trim off all that goes over the rim of the mould, then break a raw egg in each. Stand the moulds in a small pan with about one-half an inch of boiling water in it and poach them slowly in the oven till cooked, turn out on round pieces of toast. Pour some cream sauce around them. The bright red of the pimento and the white sauce on the bottom of the dish makes a nice effect. Enough for four.

OMELETTE CELESTINE ⇐

Break up some macaroons in small bits, mix them with the same quantity of strawberry jam, add a little Curacoa and warm slightly. Make an omelette of the size required, fill with the preparation and turn it over on the plate. Surround the omelette with lady's-fingers, and with a paper cornet filled with sweetened whipped cream decorate each lady's-finger. Put powdered sugar over the omelette and burn it with a red-hot poker on top. Five macaroons, three table-spoonfuls of strawberry jam, six lady's-fingers, five eggs sufficient for three persons.

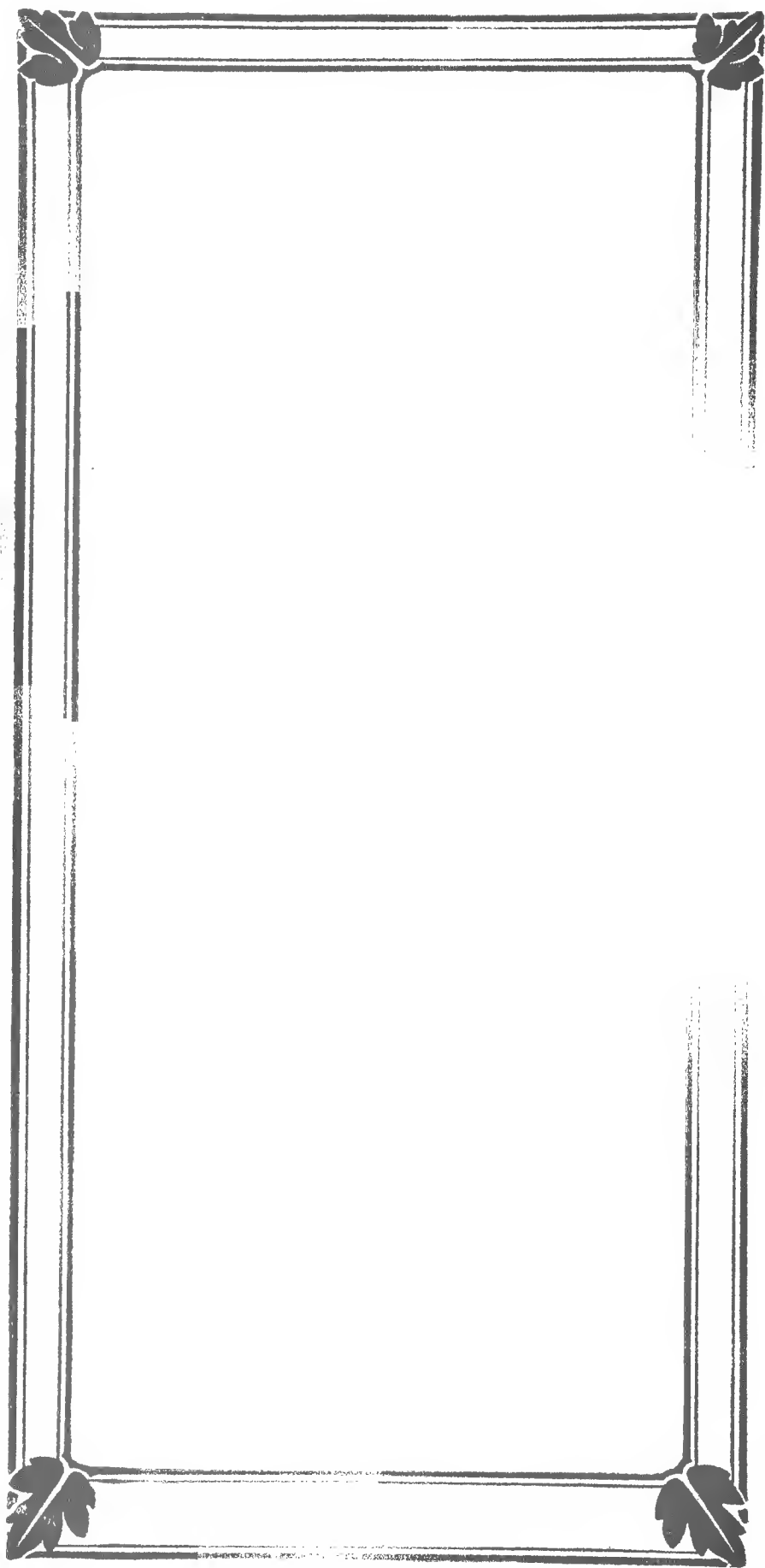
LOUIS' SALADS

BEACON OMELETTE

Take equal amounts of peaches, pears, and pineapple and cut in small cubes, heat in a small saucepan with some guava jelly and a little Benedictine, and fill an omelette with this preparation. Turn it out on a platter, sprinkle thickly with powdered sugar, and burn it with a red-hot poker. Then pour some rum around it and set fire to it at the last moment before serving.



Salads



HOW DIFFERENT SALADS ARE MADE AND SERVED

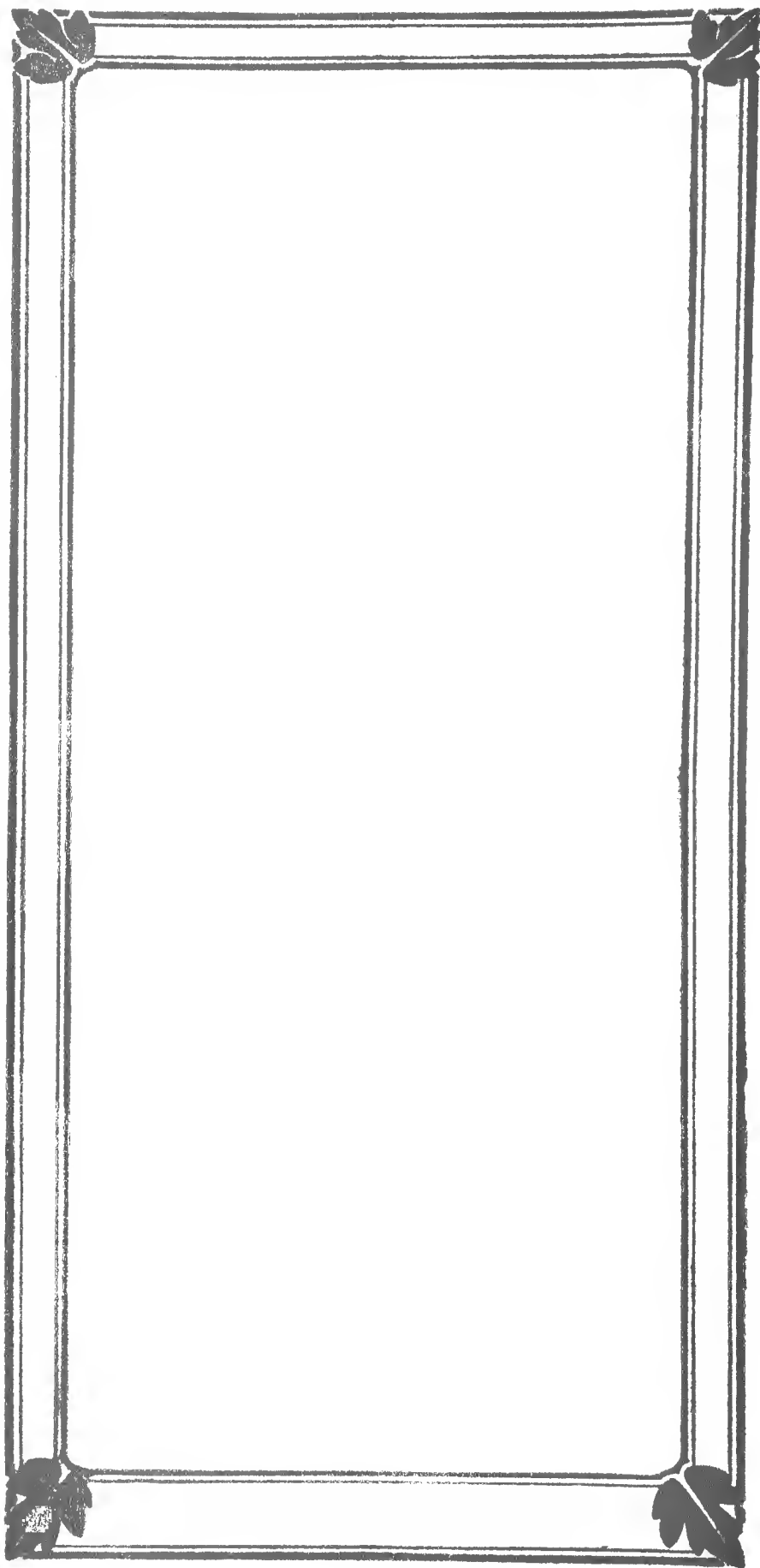
First all materials should be secured fresh, they must be well cleansed, washed without handling, and all water removed as much as possible. The salad should be made immediately before the meal and be kept cool until wanted. Never place a salad in the ice-box where meat is kept.

If no objection, a garlic flavour is healthy and improves all salads very much. A slight rubbing of the salad bowl with a clove of garlic or the crust of a small piece of bread rubbed with garlic and put in the salad bowl will improve the flavour of a moderate-sized salad.

It is worth knowing that the odour of onion or garlic may be almost entirely removed from mouth and hands by eating celery tops or by rubbing your hands with the tops.

Chopped fresh tarragon, chervils, or chives give a fine taste to all salads.

The yolk of an egg will give a good body and improve all salads. To make a good dressing you must have good oil and vinegar. Olive-oil and red wine vinegar are preferred. If you cannot get red wine vinegar you can add a wine-glass of red wine to a quart of dressing, which is made of white wine or cider vinegar. If you run short of oil use melted butter, cream or some gravy of some kind of roast meat, mix with the yolk of an egg. If you run short of vinegar the juice of two lemons to half a wine-glass of red wine will answer the purpose. If your oil gets cloudy or frozen, add a teaspoonful of salt to a quart and it will clear inside of twenty-four hours.



SALADS

Owing to the variation in the sizes of the different kinds of lettuces at different seasons these receipts vary in quantity, but will usually be found sufficient for from two to four people.

CREAM CHEESE SALAD

Take one cream cheese, two table-spoonfuls of butter, three table-spoonfuls of cream, and some chives cut very small. Mix well together with salt and paprika pepper to taste.

ROMAINE SALAD

Take the heart of a Romaine, don't wash, but wipe with a clean towel, one-half a pint of cream, mix in pepper and salt to taste. This is the proper way to eat Romaine, and the only way it is served in Paris, especially in private families. No dressing.

CHIFFONADE OR PANACHE SALAD

Mix escarole, chicory, and endives and ornament with cold boiled beets. Serve with French dressing.

MARLIAVE SALAD

Mix escarole, chicory and endives, add a sliced Bermuda onion, flavour with a little garlic and serve with fine herbs, such as chives, tarragon or chervils. Ornament with cold boiled beets. Serve with French dressing.

SUMMER SALAD

Ornament a salad-bowl with lettuce, sliced cucumbers, tomatoes, celery, sliced young onions, and serve with fine herbs. Add some French dressing.

WINTER SALAD

Take a small red cabbage, cut very fine. Slice some smoked bacon in small pieces, put in a casserole and let

LOUIS' SALADS

bacon cook for five minutes. Then add a table-spoonful of vinegar, mix cabbage with it and cook for fifteen minutes. No dressing and to be served hot.

POTATO SALAD ⇐

Take six cold sliced boiled potatoes, one onion chopped fine, add a teaspoonful of chopped chives and mix well together. Put on a platter and ornament with lettuce and cooked beets cut in cubes.

SALADE LOUIS ⇐

Take three slices of the white meat of chicken, three slices of cooked beets, three slices of Swiss cheese, two small boiled potatoes, a raw green pepper, and cut in small cubes. Add the heart of a Romaine lettuce sliced. Sprinkle in a teaspoonful of chopped chives, and mix the whole together well. Ornament with a sliced Bermuda onion and a sliced hard-boiled egg. Add three table-spoonfuls of French dressing.

NEST EGG SALAD ⇐

Line a soup-plate with watercress and sliced Bermuda onions, fill up with three sliced hard-boiled eggs and sprinkle a little Roquefort cheese on top. Serve with French dressing.

CHEESE SALAD ⇐

Take one Neuchatel or half a cream cheese, one small piece of butter, salt and paprika pepper to taste, some chopped onions and chives and parsley, one table-spoonful of olive-oil and mix well together. No dressing.

ALSATIAN SALAD ⇐

Take two quarts of sour milk and remove all the water. Add two table-spoonfuls of chopped chives and one teaspoonful of chopped shallot onion. Mix together well and serve cold with hot boiled potatoes. No dressing.

In the summer this salad is very refreshing and will relieve thirst.

② CHAFING DISHES

SALADE HOLLANDE 🍃

Wash one herring in lukewarm water, wipe the skin off, cut in fillets and serve on a few leaves of lettuce, ornament with chopped onions, pickles, capers, fine herbs, and when ready to serve put a table-spoonful of French dressing over it.

ANCHOVY SALAD 🍃

Wash half a dozen anchovies in lukewarm water, removing skin and bones. Place the fillets in a few leaves of lettuce. Ornament with chopped onions, pickles, capers and fine herbs. Sprinkle over this a chopped hard-boiled egg, and serve with French dressing.

SALADE RUSSE 🍃

Take some fresh cold cooked vegetables, such as beans, carrots, peas, beets, asparagus tips, potatoes and green peppers, sliced in small cubes, and mix well. Place on a shallow dish and ornament with lettuce, sliced Bermuda onions and the boiled white of an egg, and cut in small cubes. On top lay a dozen fillets of anchovies wrapped around the same number of stuffed olives. Serve with French dressing. Sufficient for four people.

TOURAINNE SALAD 🍃

Wash in cold water one pound of Malaga grapes, split grapes and remove seeds and mix with lettuce, add one table-spoonful of French dressing.

IMPERIAL SALAD 🍃

Mix one bunch of watercress, two potatoes, Brussels sprouts, cauliflower, and ornament with beet-root. Vegetables must be cooked and cold. Serve with French dressing.

ROBINSON CRUSOE SALAD 🍃

Take a handful of dandelion leaves and slice three hard-boiled eggs on top. Serve with French dressing.

LOUIS' SALADS

VEGETABLE SALAD

Mix celery, tomatoes, cucumbers, sliced fresh vegetables of the season, and ornament with lettuce. Serve with French dressing.

POND LILY SALAD

Take six hard-boiled eggs, shell and put in vinegar in which cooked sliced beets have been. Let them remain overnight, which will turn the eggs a light pink. Cut off the ends of the eggs and carefully remove the yolks. Cut the white carefully so as to look like pond lilies, take the yolks and rub melted butter into them, then carefully fill in the mixture in the whites to form the centre. Arrange on a platter of lettuce. Serve with French dressing.

ROYAL SALAD

Take some fresh pineapple, oranges, celery, apples, and cut in cubes or dice, mix with some mayonnaise into which a few table-spoonfuls of heavy cream was previously mixed. Dish up on a shallow salad-dish and garnish with finely chopped green peppers and sweet pimento in little heaps alternating the colour all around the border. Sprinkle a few finely chopped pecan nuts in the centre.

WALDORF SALAD

Take some peeled apples and the same quantity of the hearts of cleaned and peeled white celery, cut in small cubes and mix with a well-seasoned mayonnaise. Put in a flat salad-dish. Cut some sweet Spanish pepper in long narrow strips and put them over the salad like a grating and surround the whole with some leaves of hearts of lettuce.

SHERRY SALAD

Take equal parts of apple, celery, and Malaga grapes, cut in small cubes and add a few coarsely chopped walnuts, mix the whole with some mayonnaise dressing. Dish up and surround with lettuce leaves.

② CHAFING DISHES

CELERY AND APPLE A LA PARKER ❧

Peel a good-sized apple, cut off the top and scoop out the inside in such a way as to leave just a wall of about one-quarter of an inch thick. Then cut some white celery very fine, mix it with mayonnaise dressing, and with it fill the apple heaping full. Cut a narrow strip of sweet pimento, and trim the rim of the apple with it, also cut a round piece the size of a nickel and place on top. Serve on large yellow lettuce leaves. This salad looks very pretty and is served individually.

MACEDOINE DE FRUIT AU MARASQUIN, OR FRUIT SALAD WITH MARASCHINO ❧

Different kinds of fresh fruits can be used, such as bananas, oranges, pineapples, and tender Bartlett pears, cut in small slices, also berries in season can be added. Put all in a dish, but keep each fruit separate, sugar to taste and pour some brandy and Maraschino over the whole. Serve on a flat glass dish in "bouquets" in such a way as to alternate the different fruits and colours, and at last pour the juice of the different fruits over the whole. The fruits ought to be kept on ice until ready to serve.

SALADE FRANCIS ❧

Take a cupful of boiled tripe cut in small cubes, half a cupful of boiled calves' head cut in small pieces, and mix together, adding one teaspoonful of chives and a teaspoonful finely chopped onions. Take a teaspoonful of boiled calves' brain, and mix well with two teaspoonfuls of French dressing, and mix in with the calves' head. Ornament with sliced beets. Serve cold. Sufficient for three people.

SALADE DE BŒUF ❧

Take two cupfuls of boiled beef cut in very small cubes, add half a cup finely chopped celery, a small boiled beet, two boiled potatoes and a green pepper, all cut in small cubes. Mix together well and add a quarter of a tea-

LOUIS' SALADS

spoonful each of chopped chervil and tarragon. Mix in four table-spoonfuls of French dressing and ornament with sliced Bermuda onions. Serve cold. Enough for four people.

SALADE DE VEAU ❧

Take two cupfuls cold roast veal cut in small cubes, one good-sized tomato cut in small pieces, a teaspoonful chopped fine herbs, and one chopped green pepper. Mix together well and add four table-spoonfuls of dressing made from one table-spoonful tomato ketchup and three table-spoonfuls French dressing with a dash of Tabasco sauce. Ornament with a few small veal tongues well trimmed, sliced Bermuda onions and a few chopped truffles. Serve cold. Enough for four people.

TOMATOES A LA GRAY ❧

Peel six small tomatoes and add some chopped chives and chervils. Serve with sauce made of one table-spoonful of mayonnaise and a teaspoonful of Hollandaise sauce, mixing the two together well.

CUCUMBERS FINE HERBS ❧

Peel and slice in thin pieces two large cucumbers, seed them and place in water to which a little salt has been added. Leave in the water for about twenty minutes. Then squeeze cucumbers in a piece of cheese-cloth, add a teaspoonful of chopped fine herbs and flavour with a little garlic. When ready to serve add two table-spoonfuls of French dressing.

WHITE BEAN SALAD ❧

Take about four cupfuls of cooked white string beans, and while warm add a table-spoonful of finely chopped onions and serve with two table-spoonfuls of dressing. Only serve this salad hot.

② CHAFING DISHES

SALSIFIS SALAD 🍃

Take half a dozen good-sized oyster-plants and boil. When done remove all liquid and allow to cool. When cold cut in small cubes and ornament with yellow leaves of the plant. Some Swiss cheese cut in small cubes may be added. Serve with two table-spoonfuls of French dressing.

SALADE JAPONAISE 🍃

Boil half a dozen potatoes in bouillon, mash them, and when cold add half a cupful of shrimps, half a cupful of veal tongue cut in small squares and plenty of chopped chives. Over this sprinkle a few minced truffles, and arrange around a long dish, leaving the centre hollow. Ornament the centre with lettuce and hard-boiled eggs and cooked beets cut in small pieces, adding three table-spoonfuls of French dressing.

SALADE AUX SARDINES 🍃

To half a head of lettuce and half a bunch of water-cress add six boned sardines cut in small pieces, a couple of sprigs of chopped chervil, half a teaspoonful of minced capers and the yolks of two hard-boiled eggs mashed fine. Add two table-spoonfuls of French dressing, not oily. Ornament with sliced pickled green peppers and sliced lemons.

TOMATOES TAYLOR 🍃

Take two good-sized tomatoes. Peel and slice them and add a few slices of Bermuda onions, one finely sliced green pepper, two sliced leeks, two table-spoonfuls of French dressing and half a teaspoonful of fine herbs.

BAKER'S ISLAND SALAD 🍃

Take a dozen large mussels and boil with a stick of celery. Drain well and add six sliced boiled potatoes, a teaspoonful of chopped fine herbs and two table-spoonfuls of French dressing. A small clove of garlic chopped very fine will improve it. Mix the whole well and serve very cold.

LOUIS' SALADS

ASPERGES LOTHIAN

Take some yellow Romaine leaves and fill them with asparagus tips. Place some mayonnaise dressing on top and ornament with green peppers. Use no dressing.

CELERY RICHARDSON

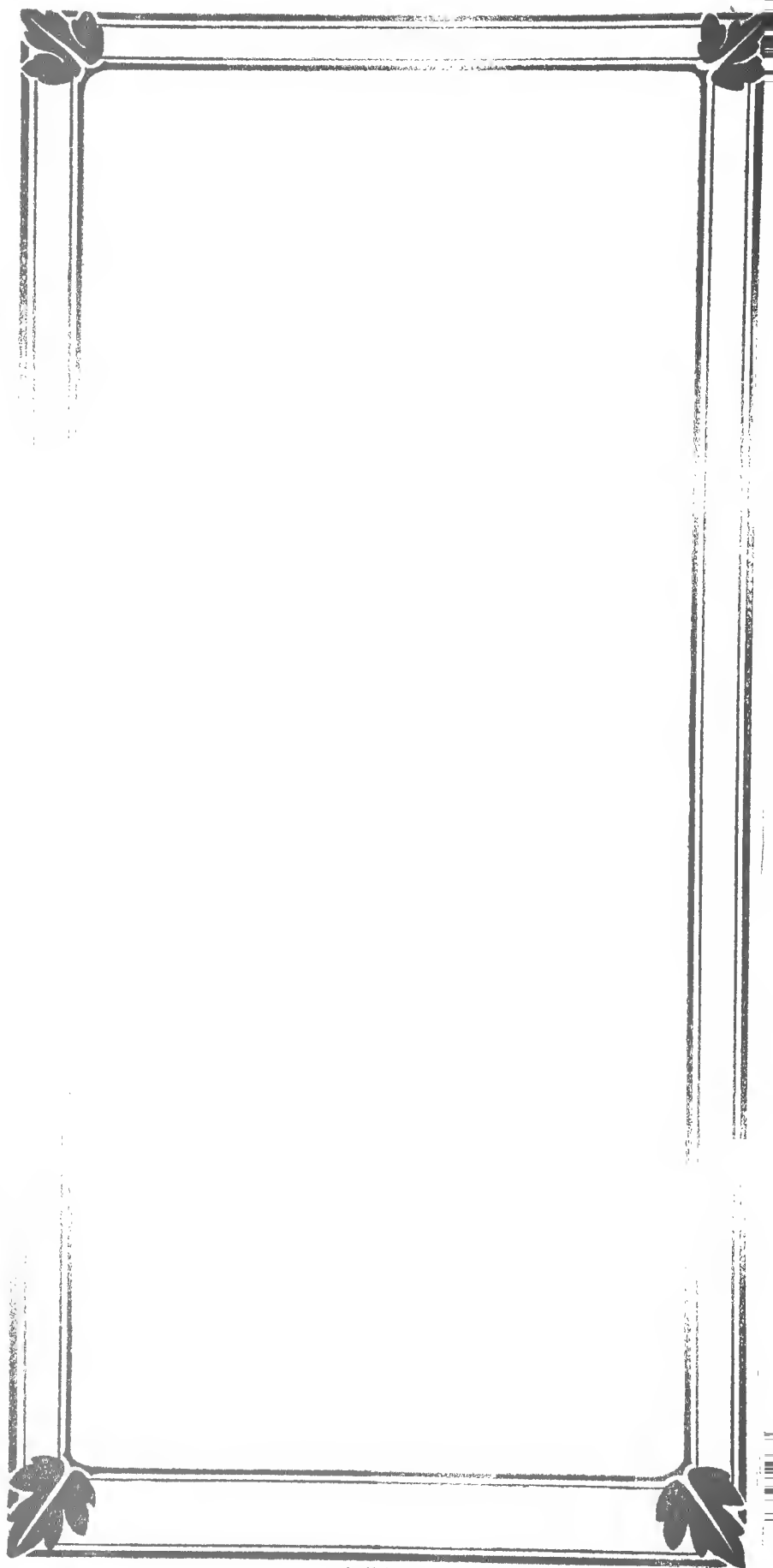
Take the white stalks of a head of celery and cut in pieces an inch long, and place them in a salad-bowl. Shred the whites of three hard-boiled eggs and add to the celery. Season with two table-spoonfuls of mayonnaise dressing and one chopped shallot onion. Spread over the top finely chopped yolks of three hard-boiled eggs. Ornament the dish with lettuce.

SALADE GORDON

Take the leaves of a head of lettuce and add a quarter of a pound of Swiss cheese cut in small cubes, two sliced boiled potatoes, and a Bermuda onion finely sliced. Ornament with beets and green peppers. Serve with half a teaspoonful of fine herbs and two table-spoonfuls of French dressing.



Simple Dishes Made with Cheese



SIMPLE DISHES MADE WITH CHEESE

CHEESE CROQUETTES

To one cupful of thick boiling cream sauce made with butter, half milk, half cream and flour, add one pound of good rarebit cheese cut in small squares or cubes, the yolks of two eggs, salt and cayenne pepper. Stir it together on the fire for a minute or two, and then put away to cool off quickly. When cold form small oval-shaped flat croquettes, bread them twice in beaten eggs and crumbs, and fry in very hot deep fat. Serve on a napkin. Enough for ten croquettes.

CHEESE SOUFFLE AU PARMESAN

Heat a piece of butter the size of an egg in a saucepan, stir into it a heaping table-spoonful of flour, let simmer for a minute together. Then moisten with a cup of boiling milk, and stir briskly on the fire for a couple of minutes so as to obtain a light paste or very thick sauce. Add four table-spoonfuls of grated Parmesan cheese while boiling hot, let cool off for three minutes, and then add the yolks of four eggs, season to taste. Beat up the four whites to a stiff froth and mix with the batter. When cold carefully fill some buttered fireproof china ramekin dishes with this, and bake in a moderate oven for about twelve minutes. The ramekins should be only three-quarters full. Enough for about six or seven.

RAMEQUINS OF CHEESE

Take four ounces of rarebit cheese and two ounces of Swiss cheese cut in very small cubes, two ounces grated Parmesan cheese, three eggs, one cup of thick cream, salt, pepper and cayenne. Beat the eggs and cream together, add the three kinds of cheese and seasoning, mix well. Butter some ramekin dishes, put a band of very thin puff-paste around the inside of the dish only half-way to the bottom, but a little higher up than the rim.

LOUIS' SALADS

Fill it up with the preparation about three-quarters full, and bake slowly for about twelve minutes. It will rise up considerably. Serve immediately like a souffle. Enough for six.

ROQUEFORT AU PORT

Take an eighth of a pound of Roquefort cheese, a small piece of butter, a teaspoonful of Worcestershire sauce and two table-spoonfuls of heavy port wine. Add paprika pepper to taste and mix the whole together well. Mix this with cracker dust and serve in the shape of croquettes.

CREME AU BAR LE DUC

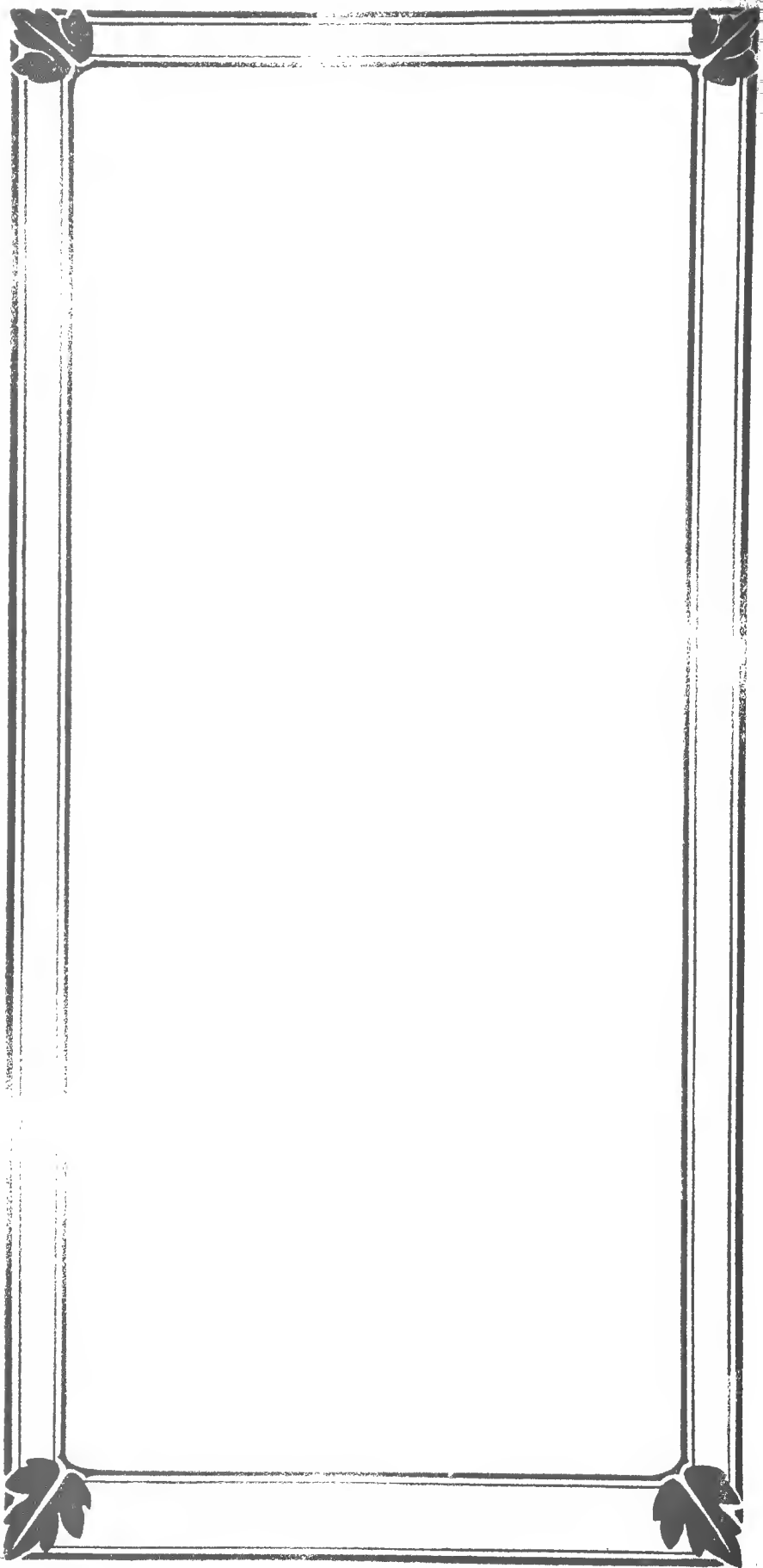
Take a cream cheese and mix it well with two table-spoonfuls of cream, then add a jar of Bar le Duc jelly, red or white, mixing the whole together. Serve with hot toasted crackers.

CREME A L'EGAN

Take one Neuchatel cheese and mix well with a piece of good butter. Mix in two table-spoonfuls of raspberry jam and serve with hot toasted crackers.



Sandwiches



SANDWICHES

To make sandwiches is a plain affair, but a good many do not know how to make them properly and attractively. If the bread is cut thin and of an equal thickness and properly buttered and the meat free from gristle and fat, and cut in nice thin slices, and furthermore, the whole sandwich carefully trimmed into a nice square shape and then cut diagonally, served on a plate covered with a napkin, it will always be appreciated. When, however, one gets two chunks of bread with thick pieces of meat between, the butter unevenly spread on the bread, it will rapidly diminish the appetite.

Ham, tongue, roast beef, corned beef, lamb, chicken, veal and ham, and turkey sandwiches are all made in the same plain way, — the bread and meat cut thinly and the butter softened so it will spread evenly over the bread. The fresh meat sandwiches are seasoned with salt. With ham, tongue and beef a little French or English mustard may be added according to taste.

CLUB SANDWICH

Toast two slices of bread and cover them thinly with mayonnaise dressing. Place two slices of chicken, white meat only, on one piece of toast. On top of this place one or two lettuce leaves and sprinkle some salt over it. Put the other piece of toast on top of this, and press the sandwich together a little and trim nicely, and cut the sandwich in two triangles. Serve warm if possible.

Sometimes thin slices of broiled bacon, sliced tomatoes and even sliced pickles are added to the club sandwich. Bacon is acceptable, but if the two other articles are added the combination is superfluous.

SARDINE SANDWICHES

Toast two slices of bread and butter them thinly. Take two or three sardines, scrape off the scales, split them in

LOUIS' SALADS

two, remove the bone, cover one piece of toast with the sardines, shake a little pepper on top and a few drops of lemon juice. Put the other piece of toast on top, trim nicely, cut the sandwich diagonally and serve warm if possible.

WINDSOR SANDWICHES

To make four sandwiches mix four heaping table-spoonfuls of chopped ham and four of chicken with about three table-spoonfuls of thick mayonnaise dressing. Spread this mixture on a piece of bread, cover with another slice and trim. Cut in halves.

CREOLE SANDWICHES

Take six table-spoonfuls of chopped chicken, two table-spoonfuls of green peppers previously parboiled and chopped fine. Mix with this two table-spoonfuls of mayonnaise dressing. Add salt to taste and a pinch of chopped parsley. With this make a regular sandwich, trimming the crust.

EGG AND LETTUCE SANDWICH

Cover one slice of bread with mayonnaise and shredded lettuce. Butter the other slice and cover with one chopped hard-boiled egg. Add plenty of salt and put the two pieces together. Trim and cut lengthwise in two pieces.

DUBNEY SANDWICHES

Take six table-spoonfuls of chopped chicken, two or three table-spoonfuls of mayonnaise dressing, a teaspoonful of finely chopped onions, a pinch of finely cut chives, salt and pepper to taste. Mix well together and spread on toasted bread and cover with another piece of toast. Trim the edges.

② CHAFING DISHES

SANDWICH AU FOIE GRAS

Remove all the grease from a small pate de foie gras. Strain this through a sieve and spread it over a slice of thin bread. Cover it with another slice. With a small cutter, half-moon or other fancy shape, die out three or four small sandwiches from this slice.

CAVIAR SANDWICHES

Toast two slices of bread, butter them slightly and spread upon them some canned Russian or fresh caviar. Sprinkle half a teaspoonful of very finely chopped onion over this, add a few drops of lemon juice. Put the two pieces together, trim well and serve hot or cold.

NEUCHATEL SANDWICHES

Cut Pumpernickle or rye bread in thin slices, spread some Neuchatel cheese over it and on top sprinkle some finely cut chives. Season with a little salt and pepper and serve without trimming. Pumpernickle can be bought in delicatessen stores in cans, thinly sliced and of excellent quality.

PUREE OF SARDINES AND EGG SANDWICHES

Drain the oil from a small can of sardines. Remove the scales and bones from the fish and strain them through a sieve. Place this puree in a bowl, add two ounces of softened butter, a little pepper, and one teaspoonful of Worcestershire sauce, mix well together. Cover the two slices of toast with this, and on top place some finely chopped hard-boiled eggs. Put the two pieces together, trim off the crust and cut in triangles. Sufficient for two sandwiches if desired.

ANCHOVY SANDWICHES

Toast two pieces of bread, cover one with a thin coating of Anchovy paste. On top put fillets of anchovies cross-wise, sprinkle on some finely chopped hard-boiled eggs, cover with the other piece of toast. Trim well and cut the sandwich in four triangles.

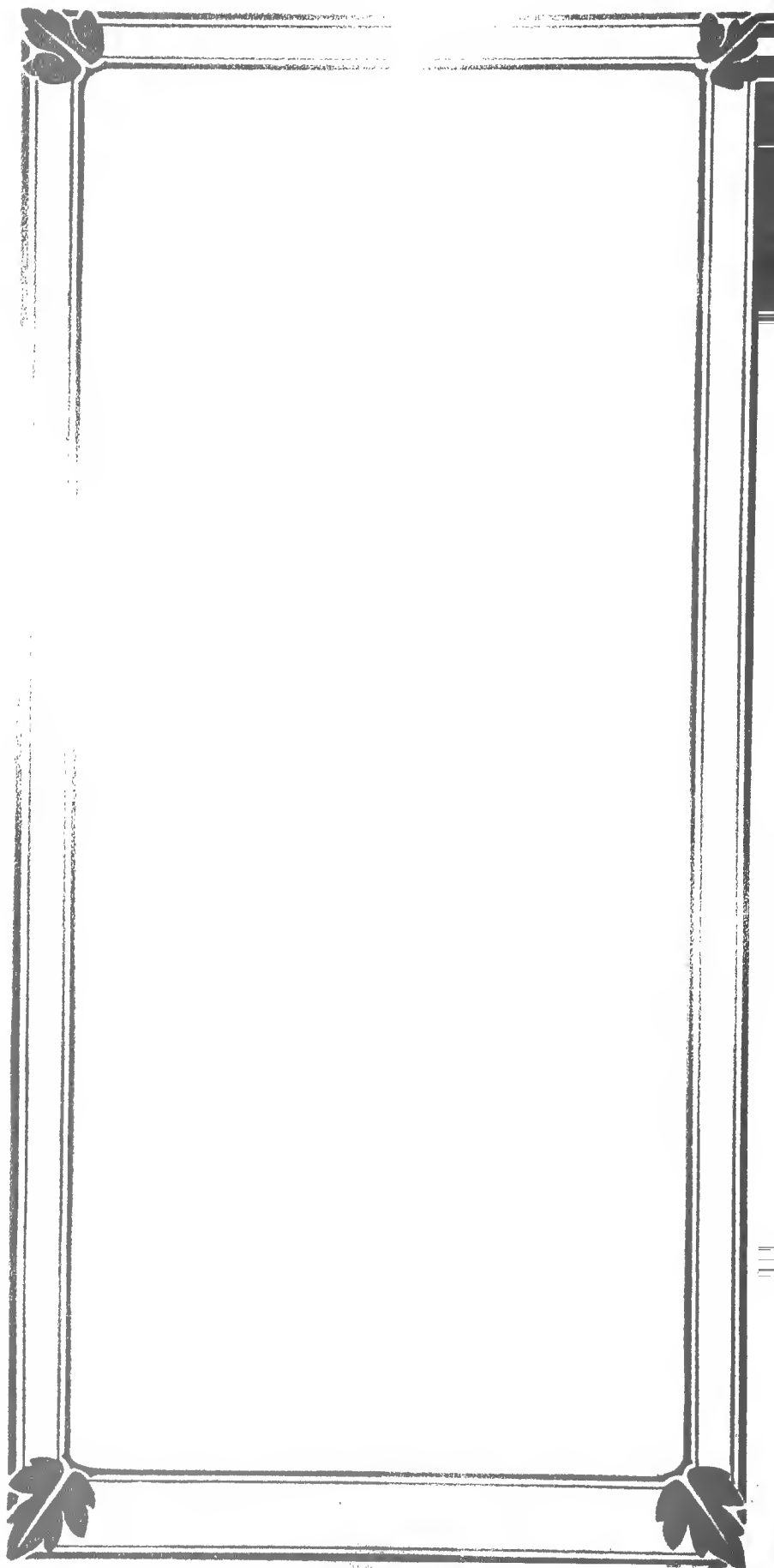
LOUIS' SALADS

MELBA SANDWICHES

Stone half a dozen olives and chop very fine, add a tablespoonful of thick mayonnaise dressing and a teaspoonful of finely chopped pecans or walnuts. Spread between two slices of bread — graham bread may be used.



Fruit Desserts



FRUIT DESSERTS

GRAPE - FRUIT

Take a grape-fruit, cut in two, seed and pour in a liqueur-glass of Maraschino or Anisette.

ORANGES

Take an orange, cut in two, seed and pour in a liqueur-glass of Cacao or brandy.

PINEAPPLE

Take peeled pineapple, slice, put on a platter, add some powdered sugar, a liqueur-glass of Maraschino, two liqueur-glasses of Jamaica rum, set fire to it, and serve while burning.

RAISONS AU RUM

Take a pound of raisins, one-quarter of a pound of granulated sugar, one-half pint of rum in a bowl, burn same, when half burned mix in two table-spoonfuls of jelly, and serve while flaming.

STRAWBERRIES AU KIRSCH

Take a box of strawberries, wash and dry them well, add one-quarter of a pound of granulated sugar, the juice of one-half a lemon, a liqueur-glass of Kirschwasser, half a liqueur-glass of brandy, half a liqueur-glass of Maraschino. Ornament with sliced oranges and lemon peel.

PEACHES AU BORDEAUX

Skin and slice three peaches, sugar to taste, add a liqueur-glass of peach brandy, a wine-glass of red wine, and serve.

PEARS AU VIN BLANC

Skin and slice three pears, sugar to taste, add a wine-glassful of good white wine with the juice of one-half a lemon.

LOUIS' SALADS

BANANAS AU CERISE 🍃

Skin and slice three bananas, sugar to taste, add a liqueur-glass of Maraschino and a wine-glassful of cherry juice.

CHERRIES AU RUM 🍃

Wash and dry well a pound of cherries and remove the stones, add sugar to taste, and one-half pint of Jamaica rum. Set fire to it, and serve while burning.

CREME AU KIRSCH 🍃

Take a cream cheese, one-quarter teaspoonful of granulated sugar, one liqueur-glass of Kirschwasser, and one-half a liqueur-glass of Maraschino. Mix well together, and serve on macaroons or lady's-fingers.

CREME AUX ALMONDS 🍃

Take one cream cheese, one-quarter of a pound of salted almonds crushed, and two liqueur-glasses of Kirschwasser. Mix well and serve in croquette shape.

WATERMELON AU CHAMPAGNE 🍃

Take a small watermelon, bore a piece out of it as large as a cup and so you can put it back again, fill the melon with champagne and put on ice for three hours. Serve in slices. American champagne can be used.

MACEDOINE OF FRUIT CHAUNCEY OLCOTT 🍃

Take one-quarter of a pound of Malaga grapes, skinned and seeded, skin and slice two pears, two apples, three peaches, three plums. To these add three table-spoonfuls of sugar, one liqueur-glass each of Maraschino, apricot brandy, and Kummel. Serve in a fruit-bowl and ornament with sliced oranges and cocktail cherries.

CANTALOUPE WHITNEY 🍃

Seed a medium-sized cantaloupe and fill each half with strawberries and half a liqueur-glass of Maraschino or Kirschwasser. Sugar to taste and serve cold.

② CHAFING DISHES

GOOSEBERRIES AU MARASCHINO ❧

Take a cupful of ripe gooseberries, wash and dry them well, sprinkle a table-spoonful of powdered sugar over them and add a liqueur-glass of the juice of Maraschino cherries.

RASPBERRIES AU VIN BLANC ❧

To a cupful of raspberries add a liqueur-glass of Grenadine and half a glassful of good white wine. Sweeten to taste.

BLACKBERRIES AU CASSIS ❧

Take two cupfuls of blackberries, wash and drain well, add one table-spoonful of sugar and the juice of half a lemon, and one liqueur-glass of Cassis. Serve on a dish ornamented with sliced apples.

GOOSEBERRY FOOL ❧

Take one quart of gooseberries, three-quarters of a pound of sugar and a half a cup of water and boil until cooked. Strain through a fine sieve and let cool until ice cold. Then carefully mix a pint of whipped cream with this. Serve in a deep glass dish, surrounding the gooseberries with sponge drops or lady's-fingers.

STRAWBERRIES A LA ROMAINE ❧

Take a quart of strawberries well picked and sprinkle over them about three table-spoonfuls of powdered sugar. Pile on a deep glass dish and put on ice for an hour or more. When ready to serve take a pint of plain sherbet in a bowl, stirring it with a wooden spoon, and add a glass of champagne and two liqueur-glasses of Maraschino. Cover the strawberries with this sherbet and serve immediately.

RASPBERRY TARTLET MERINGUE ❧

Line six fancy tartlet moulds with thin pie crust dough. Fill with cracker crumbs and bake until crisp and golden

LOUIS' SALADS

brown. When cold remove the crumbs. Mix half a pint of raspberries with some powdered sugar and fill the tartlets with this, high in the centre but away from the rim. Take the whites of three or four eggs and beat to a stiff froth, and mix in three or four ounces of powdered sugar. Cover the berries with this meringue. Bake in a moderate oven for six or eight minutes.

PEACHES AU KIRSCH

Take two peaches, peel and cut in halves and remove the stones. Fill the cavities with crushed almonds. Make a sauce from half a wine-glass of good white wine, and a liqueur-glass of Kirschwasser. Sweeten to taste and pour over the peaches.

BLUEBERRIES AU VERMOUTH

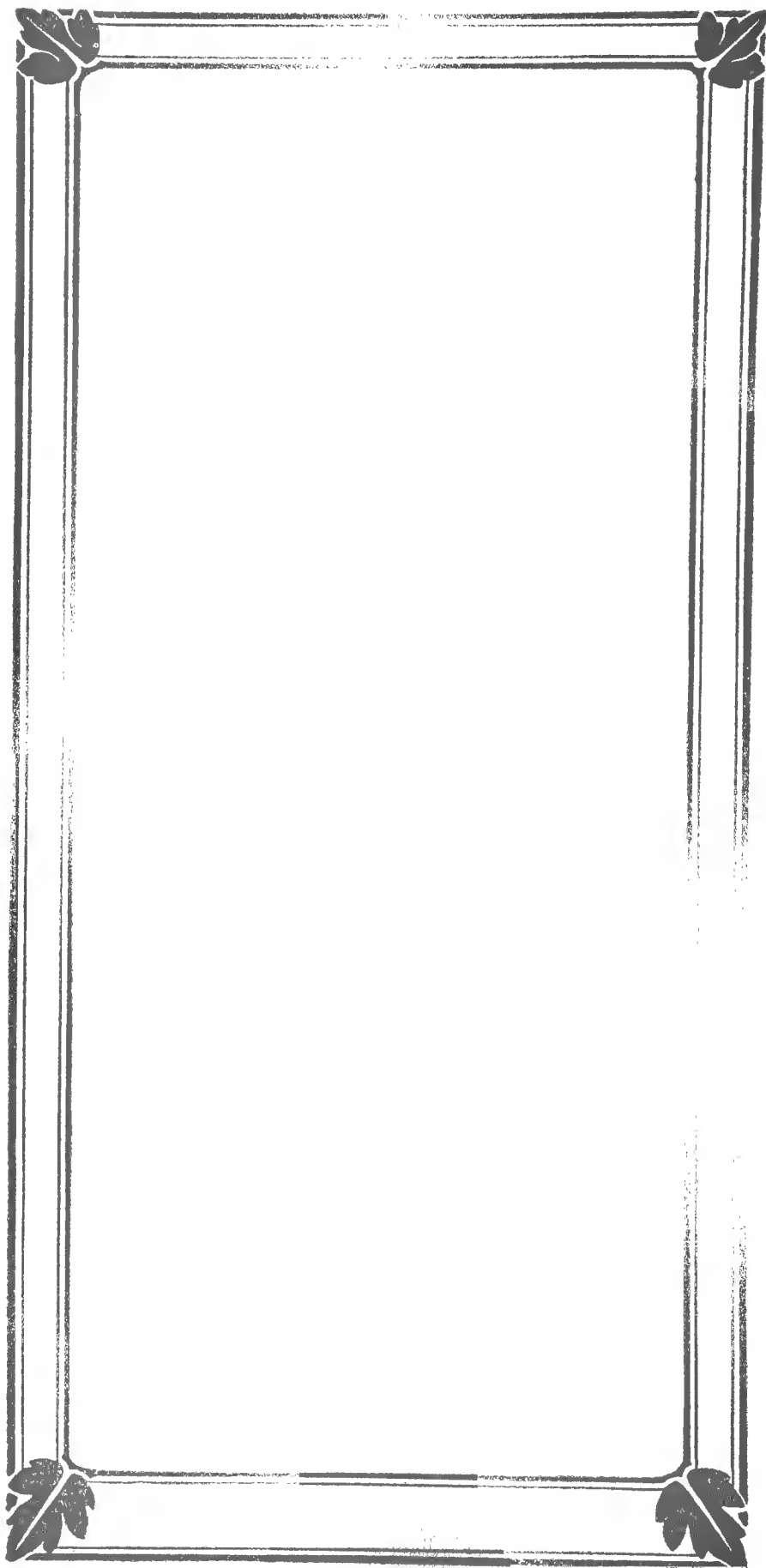
Take a cupful of blueberries, wash and dry them, add a table-spoonful of powdered sugar and about a wine-glassful of French Vermouth. Ornament with sliced pineapple.

FIGS AU RUM

Take a quarter of a pound of dried figs and place in a deep platter or bowl. Add a wine-glassful of Jamaica rum and one teaspoonful of powdered sugar. Set fire to this, and keep stirring well until the rum is all burnt.



Four Favourite Dishes



FOUR FAVOURITE DISHES

CHICKEN EN CASSEROLE

Some cooks think that in making this dish if all kinds of vegetables are cooked with it, it will be an improvement, but in the end it is usually more like a vegetable stew than a chicken en casserole.

To prepare it properly takes time; at least an hour or more for a medium-sized chicken. Take your chicken cleaned and dressed, and place in a casserole with a piece of butter the size of an egg, and roast it in the oven for about half an hour, then add one small onion cut thin, two slices of bacon, two fresh mushrooms and a little celery. Let cook together for about ten minutes in the casserole with the chicken. Then sprinkle half a teaspoonful of flour over the whole, moistening with a cupful of brown gravy or rich stock and two table-spoonfuls of sherry. Season well. Put the cover on and let it simmer for half an hour or more. The chicken must be well cooked and the gravy boiled down so as to have just enough to go around for the two or three diners. Serve with a napkin placed around the casserole.

ŒUFS A LA NEIGE OR FLOATING ISLAND

Take one quart of milk slightly sweetened and flavour with vanilla, put in a shallow pan and let come to a boil. Take the whites of six eggs beaten to a stiff froth, and add three ounces of powdered sugar, mixing carefully. Take this light meringue in heaping big spoonfuls, smoothing it on top so as to obtain the shape of a large egg and dip them in the boiling milk. Make about seven or eight of these egg-shaped masses. Let simmer for two or three minutes, then turn them over carefully and let them cook three minutes more. Remove them from the milk and put them on a napkin to drain and cool off. To the milk that is left add a little more sugar and the yolks of

LOUIS' SALADS

six eggs, making an ordinary custard. If you want it thicker add a little corn-starch. Strain the custard into a deep glass dish, and when cold put the snow eggs on top.

OMELETTE SOUFFLE

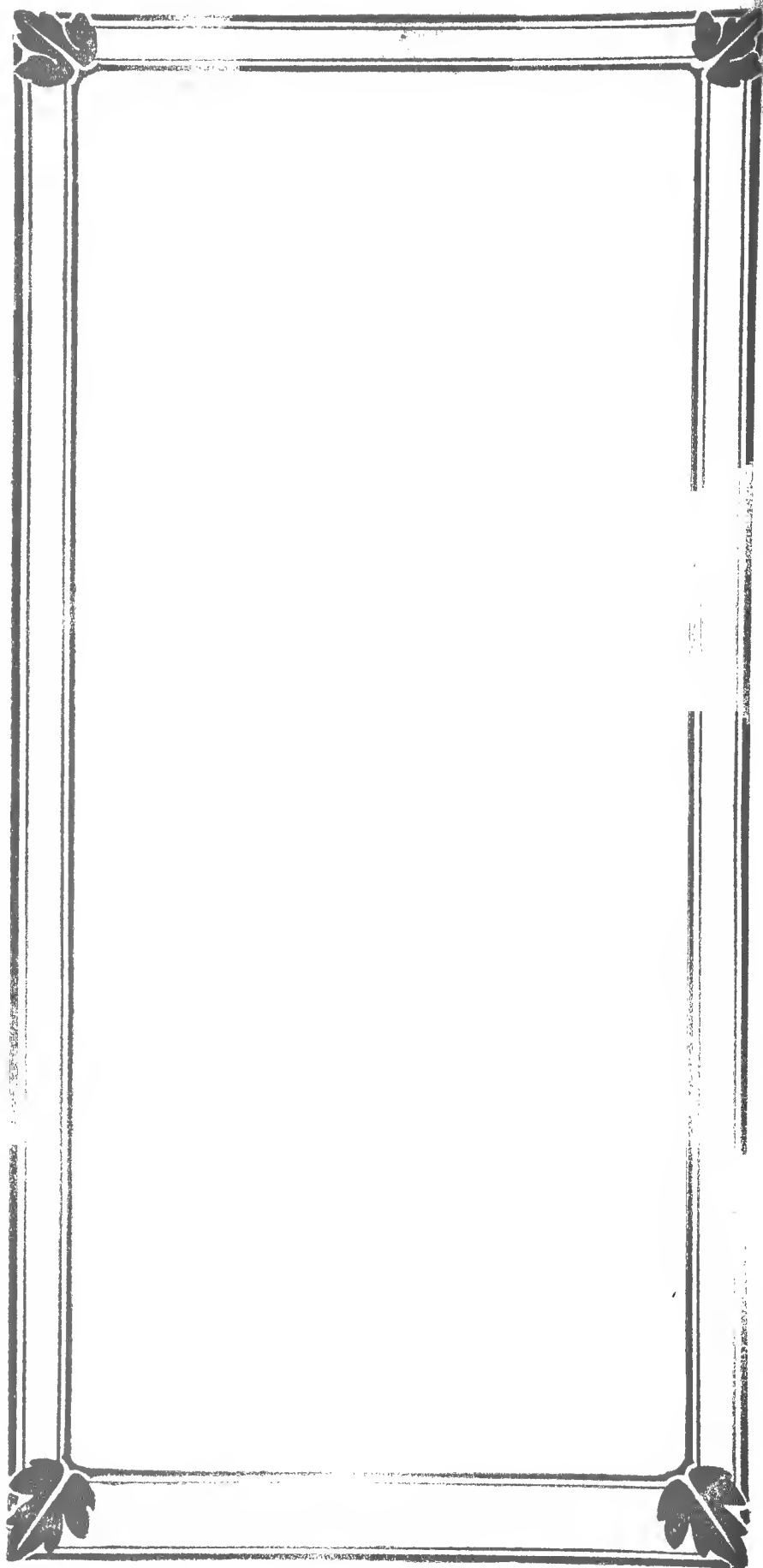
Take the yolks of four eggs, place in a bowl and add four heaping table-spoonfuls of powdered sugar and half a teaspoonful of vanilla extract. Beat together vigorously with a spoon or a small wire whisk for five or six minutes. Take the whites of seven or eight eggs, put in a bowl, and beat to a very stiff froth. Now mix the yolks and whites together very carefully, so that the beaten whites will not be worked up too much; that is, be sure the whites keep their firmness. Then pile the mixture on a slightly buttered silver or metal dish, smooth it over with a knife so as to obtain a dome-shaped form, and bake in a very moderate oven for about twelve minutes or more and serve immediately. Any other flavour than vanilla can be substituted. Some fresh strawberries or similar fruit previously sugared can be put on the bottom of the dish. To make the omelette souffle a success two things have to be taken into consideration. First, that the whites of the eggs are beaten to a stiff froth, and second, that the mixing together of the whites and yolks of the eggs be done very carefully with a flat wooden spoon.

MUSHROOMS UNDER GLASS COVER

First procure a small round blazer and instead of a tin cover use a glass globe or cover for it. Second, butter your dish very well, put a large piece of toast in the dish, pile about twelve small peeled mushrooms on top of the toast, put on a piece of maitre d'hotel butter the size of one-half an egg, sprinkle a little salt over it. Then add one-half a gill of cream, two table-spoonfuls of sherry wine. Put the cover on and let it simmer over a slow fire for about fifteen minutes' actual cooking. Should the cream boil down too quickly add a little more, but it is better not to lift up the cover until ready to serve, to

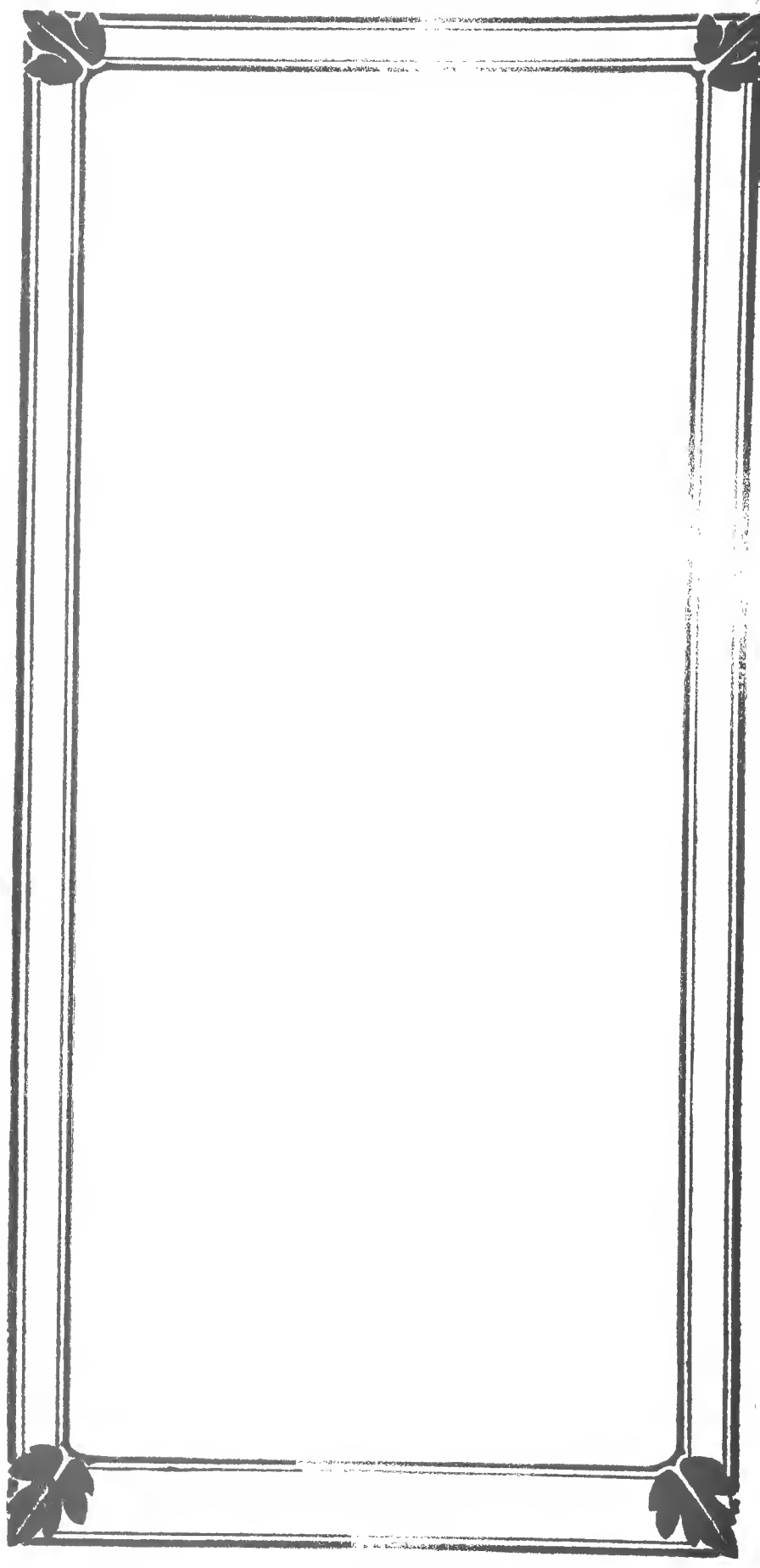
② CHAFING DISHES

preserve the flavour of the mushrooms. (For maitre d'hotel butter, take three table-spoonfuls of butter, three teaspoonfuls of chopped parsley, one teaspoonful finely chopped onion, and juice of half a lemon. Salt and pepper to taste, and mix well.)





Hints on Carbing



HINTS ON CARVING

Before I enter into details about carving meats, poultry, game, etc., I would like to say that a piece of meat coming "red hot" to the table from the oven is very difficult to carve, as the slices will shrink up, lose blood, and not appear very attractive. A piece of beef, ribs, loin, etc., or a saddle or leg of mutton, etc., should have a chance to rest on a warm place for about ten minutes or more before carving so that the meat can "settle down" as I may call it, and then it can be carved much better. All kinds of poultry before roasting or boiling should be tied up with a string in such a way that the breast of the fowl sticks out well above the legs, — this is a great advantage to the carver. A piece of beef like ribs of beef should be properly trimmed of gristle, fat and bones before sending it to the dining-room. Concerning mutton, all the red skin on the leg or loin should be removed before roasting, otherwise when cooked it is so crisp that no knife can pass through it easily.

ROAST CHICKEN

To carve a roast chicken, remove the two legs, make a cut between the leg and breast, stick the fork in the thick part of the leg and lift it up from the carcass, cut through the joint between the drumstick and second joint and cut the second joint lengthwise in two. Cut the breast in four pieces, first take the two wings nearly the entire length of the breast and cut the centre of the breast lengthwise in two, following the breast-bone with the knife. Smaller pieces on the carcass like the oysters and wing-bone piece can be taken off easily.

ROAST TURKEY

To carve a turkey take the legs off first, carve them in pieces, especially the second joint. The drumstick is generally full of sinews, but they can be removed before

LOUIS' SALADS

roasting. Then start to carve the breast in large thin slices, starting at the wing and going up the breast until the breast-bone is reached.

ROAST GOOSE

To carve a goose first remove the legs, then the wish-bone, cut down to the carcass on each side of the breast-bone, then start to slice off the breast. Unlike carving a chicken, start right on the top of the breast from the right to the left, slanting down to the wing. This will give you large thin slices; cut the legs the same way as with a turkey.

WILD DUCK

To carve a wild duck usually the breast only is used, the legs are generally too tough. Cut along the breast-bone right down to the joint of the wing, lift off the whole breast on one side, then on the other. If the duck is of good size cut the breast afterward in two pieces lengthwise or even three slices if small portions are sufficient. Press the carcass and legs to get the blood out, and pour over the breast.

SADDLE OF MUTTON OR LAMB

There are two ways to carve a saddle, crosswise like chops, or lengthwise,—the latter is the best but more extravagant. First cut the saddle into two parts, then cut down the back-bone, following the bone with the knife so as to lift up the meat of a quarter of a saddle in one chunk, then cut this chunk in four or five long slices. That means about sixteen to twenty slices from one saddle.

LEG OF LAMB OR MUTTON

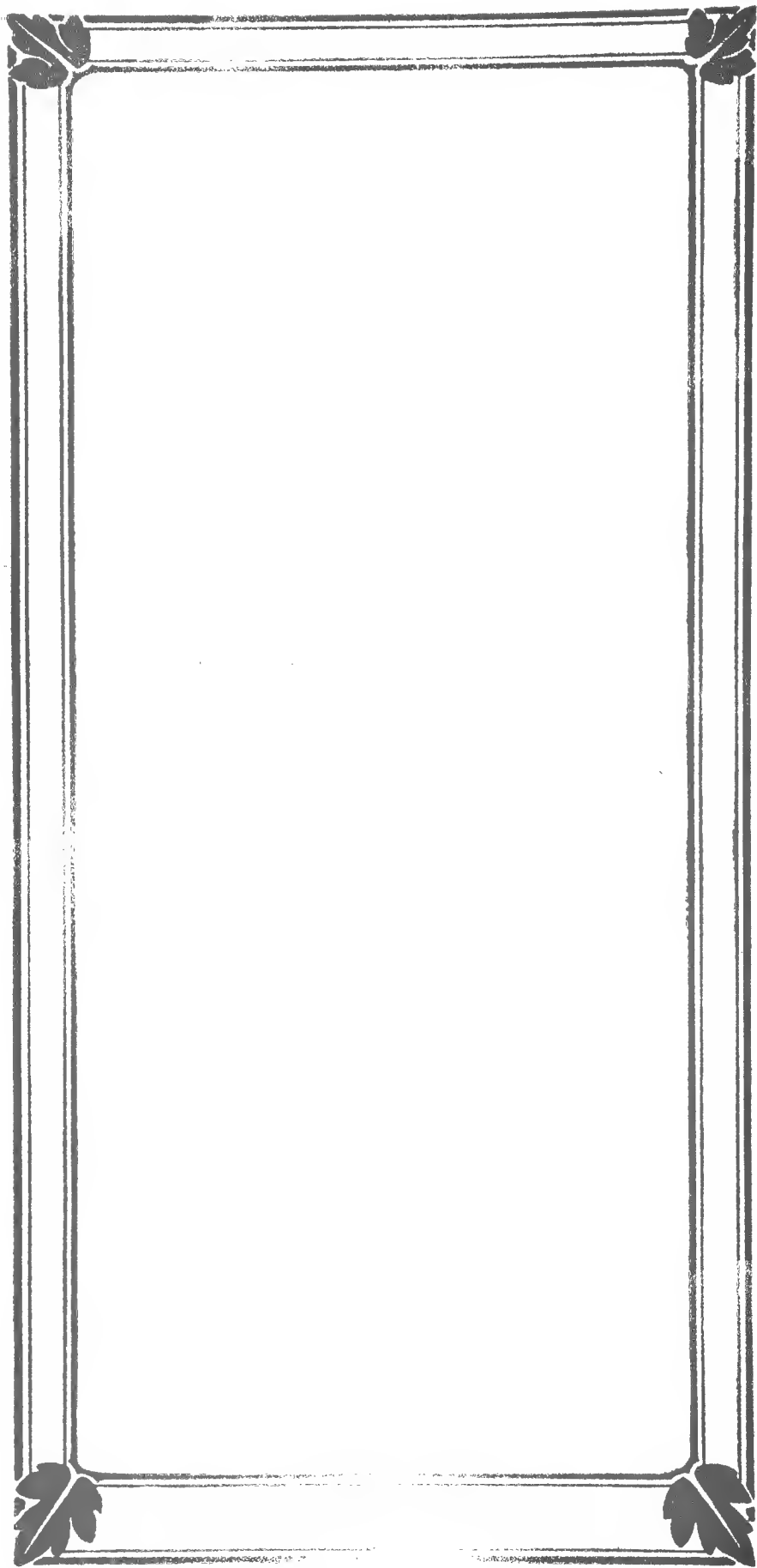
The aitchbone, which comes at the steak or large end of the leg, should be removed before the lamb or mutton is cooked, and it is a good plan if this is done to bind the leg with a string. There are two ways in carving, the

② CHAFING DISHES

first giving better slices, while the second is more economical. Start at the steak end and cut straight down against the grain until the bone is reached. Cut as many slices as needed and then pass the knife along the bone, relieving the slices from the meat on the other side of the bone. This way will give good regular pieces of meat. For the more economical way, carve the whole leg at once, starting at the small or shin end, cutting straight down across the grain to the bone. When the whole side is cut in slices, pass the knife along the bone, removing the pieces. Turn the leg over and carve the other side in the same manner.

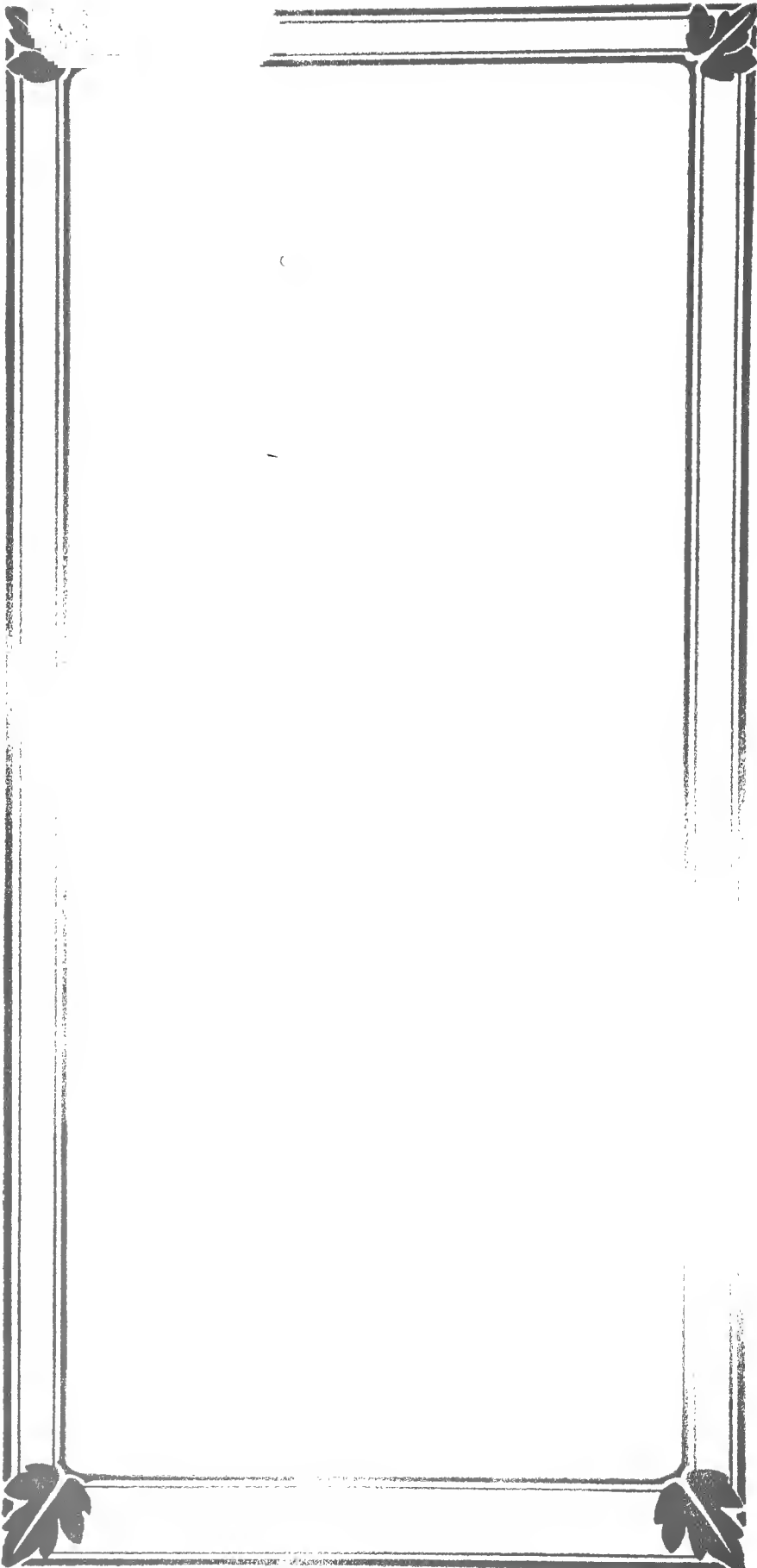
HAM ⇐

Do not remove the bone before cooking, as with the leg of mutton. When well cooked, the ham will loosen itself and can easily be removed. In carving, proceed in the same manner as with the leg of lamb or mutton.





How to Make a Bill of Fare



HOW TO MAKE A BILL OF FARE OR MENU

Menus fall in three different classes, — the first for young ladies, second for ladies and gentlemen, and third for gentlemen or gourmets. All are practically governed by the same rule. You must see that the meats, and so forth, vary, — light and dark meats, — and that the sauces are of different colours and taste, that you have not two or three fried courses in the same dinner, and the same refers to sauces “brown” or “white.” Luncheon or dinner for young folks (ladies especially) should consist of light, delicate things attractive to the eye, but tasteful to the palate. For a mixed dinner of ladies and gentlemen some good “recherches” dishes ought to be selected, as these diners are more or less capable judges about good things, especially “entrees” hot or cold. For the third class, a gentlemen’s dinner, good, substantial, but plain dishes ought to be selected to tickle the gourmand’s palate.

Cold, appetizing dishes of some kind, *chaud-froid* or galantins, are welcome in summer, but not so much appreciated in cold weather. Fishes that are just in season ought always to be selected; the same thing is true of vegetables and game. Canned vegetables should be avoided as much as possible. Salads like cucumber and tomato should be served with the fish, green salads like lettuce, Romaine or escarole with small birds or chicken; celery or fancy salads like Waldorf or similar combinations with wild ducks or game of any kind. One vegetable and some kind of potatoes are sufficient to be served with the *grosse piece* or joint. Hot cheese, like cheese croquettes, ramequins of cheese and croutons, served before the dessert or ice-cream, are preferred in dinners to cold cheese.

Three menus to illustrate the different classes of lunches and dinners are given herewith.

LOUIS' SALADS

A LUNCHEON FOR YOUNG LADIES

Grape-fruit au Pommard
Essence of Chicken in Cups
Fried Whitebait and Oyster Crabs
Tartar Sauce
Spring Lamb Chops Bearnaise Sauce
Petits Pois a la Francaise
Broiled Plover
Romaine Salade
Omelette Souffle al a Vanille

DINNER FOR LADIES AND GENTLEMEN

Oysters
Cream of Celery
Paupiettes of Trout au Vin Blanc
Cucumbers
Bouchees de Champignons Frais
Filet de Bœuf Pique Milanaise
Pommes de Terre Parisienne
Haricots Verts Frais
Ris de Veau a la Maryland
Asparagus Hollandaise Sauce
Poulet de Serre Roti
Salade Escaroles
Ramequins de Fromage
Glaces Fantaisie
Cafe Gateaux Varies

Ⓜ CHAFING DISHES

GENTLEMEN'S DINNER

Canapes de Caviar

Oysters

Clear Mock-turtle au Madere

Smelts Saute au Berre

Tomatoes Ciboulettes

Mousse of Virginia Ham Champagne Sauce

Saddle of Mutton

Flageolet au Beurre

Pommes Chateau

Breast of Chicken Sam Ward

Terrapin Maryland

Sorbet au Kirsch

Canard Sauvage

Salade de Celery

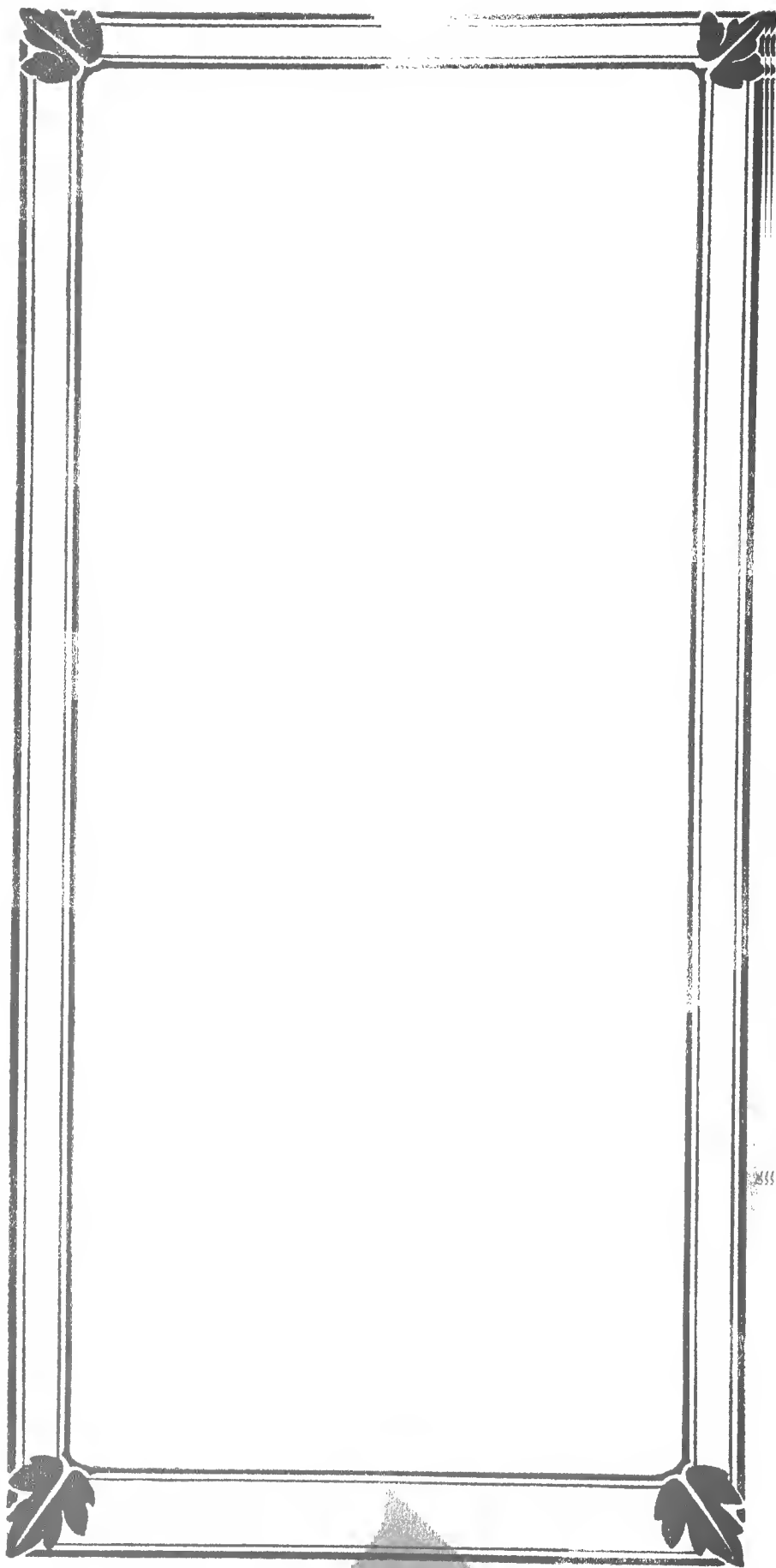
Croquettes de Fromage

Plombiere aux Marrons

Gateaux Assortes

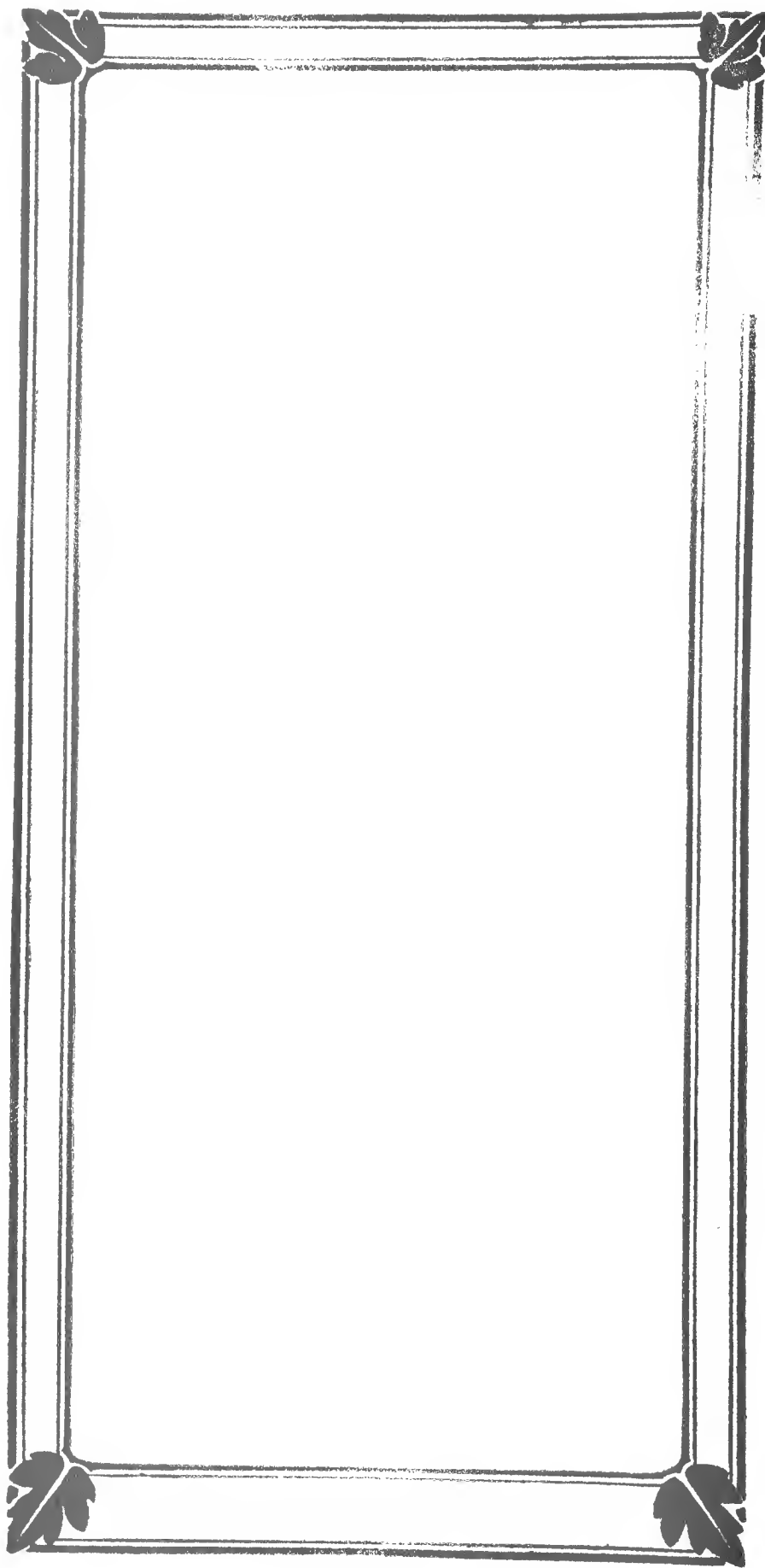
Fruits

Cafe





Four Menus for Small Card Parties



FOUR MENUS FOR SMALL CARD PARTIES

Sufficient for four people

I.

BAKED AND DEVILLED LOBSTER
SCOTCH WOODCOCK
CELERY AND APPLE SALAD
CREAM CHEESE AND TOASTED CRACKERS

BAKED AND DEVILLED LOBSTER

Split two live lobsters and open the claws. Take out the tomaly, break it up with a spoon, and add to it a teaspoonful of English mustard, two table-spoonfuls of Worcestershire sauce, a little salt and cayenne pepper, and mix up to a paste. Season the lobsters with salt, put them in a baking tin and bake in a hot oven for about twelve minutes. Then cover the split lobsters with this preparation, also the opened claws. Sprinkle some bread crumbs over the whole, add a little drawn butter and bake for another five minutes in the oven. Serve with sliced lemons.

SCOTCH WOODCOCK

Scramble four eggs in the usual way, adding a few drops of Worcestershire sauce. Toast four pieces of bread and trim them to an oval shape about three inches long and two inches wide. Save the small pieces left from the trimming. Spread anchovy paste or anchovy butter on the oval pieces and on top of this place the scrambled eggs. From the small pieces of toast make eight little triangles and place upright in the scrambled eggs, on each end of the oval pieces, imitating the head and tail of a bird. Serve hot.

CELERY AND APPLE SALAD

Cut two apples and two stalks of celery in small cubes. Mix them together well and add three table-spoonfuls of well-seasoned mayonnaise. Place in a dish garnished with lettuce leaves, and serve with the cream cheese and toasted crackers.

LOUIS' SALADS

II.

OYSTERS FRIED IN CRUMBS BROILED LAMB KIDNEY AND BACON TOASTED CHEESE

OYSTERS FRIED IN CRUMBS

Heat twenty oysters in their own liquid just enough to stiffen the oysters, drain them well, then roll in flour, dip in beaten eggs and then in bread crumbs or cracker dust. Try to give them their natural shape and fry them in hot fat or butter, serve with pieces of lemon, and dish them up on a napkin.

BROILED LAMB KIDNEY AND BACON

Split four lamb kidneys three-quarters through and stick a toothpick across them so as to keep them stretched open and broil them on a brisk fire. Toast four small pieces of bread cut round, about the size of the kidney. Butter the toast, place a kidney on each piece, put a small piece of parsley butter in the cavity of the kidney and surround the whole with thin strips of broiled or fried bacon. (Parsley butter, called *beurre maitre d'hotel* in French, is simply good table butter mixed with a little salt, pepper, lemon juice and chopped parsley.)

TOASTED CHEESE

Cut four slices of bread four inches square, toast and butter them. Cut four slices of rarebit cheese the same size, put them on top of the toast and bake in the oven till the cheese is thoroughly melted. Serve hot. A little ready mixed English mustard spread on the buttered toast will make the dish more spicy.

② CHAFING DISHES

III.

STEWED TRIPE CREOLE BEEFSTEAK SANDWICH WITH MARROW WELSH RAREBIT

STEWED TRIPE CREOLE

Take one green pepper, one onion and two mushrooms, cut them in small cubes, and fry with a piece of butter the size of an egg till nicely coloured. Add to this one pound of honeycomb tripe cut in long narrow slices, moisten with a glass of white wine and let boil for ten minutes, then add one-half a gill of tomato ketchup, one finely chopped pimento, a little chopped parsley, and salt to taste, let cook for another five minutes and serve in a covered dish.

BEEFSTEAK SANDWICH WITH MARROW

Make eight slices of toast. Broil a small sirloin steak and parboil about two ounces of marrow of beef. Chop the marrow and spread on four pieces of toast, cut the steak in very thin small slices and cover the marrow with it, spread a little mustard on the other four slices of toast and cover the meat so as to finish the sandwich. Place in the oven for a few minutes so as to serve hot. Season with salt and black pepper.

WELSH RAREBIT

Mix together in the chafing dish one wine-glassful of ale, one teaspoonful of Worcestershire sauce, one-half teaspoonful of English mustard. Then add one-half a pound of cheese cut fine, season with salt, black and cayenne pepper. When the liquid gets boiling hot and the cheese begins to melt stir it up vigorously with a spoon so it will become very smooth, let it come to a boil, stirring it all the time. Then pour it over some toasted bread, plain or buttered. Crackers can be substituted if no toast is on hand. If the rarebit is wanted short (not stringy), the yolk of an egg can be added at the last moment.

LOUIS' SALADS

IV.

FINNAN-HADDIE A LA CREME BROILED QUAIL ON TOAST WINDSOR SANDWICHES

FINNAN-HADDIE A LA CREME 🍃

Parboil half a smoked haddock, break in pieces free from skin and bones and put in a saucepan with a cup of cream. Let boil, and thicken with one teaspoonful of diluted corn-starch. When boiling season with salt and pepper. Serve on toast.

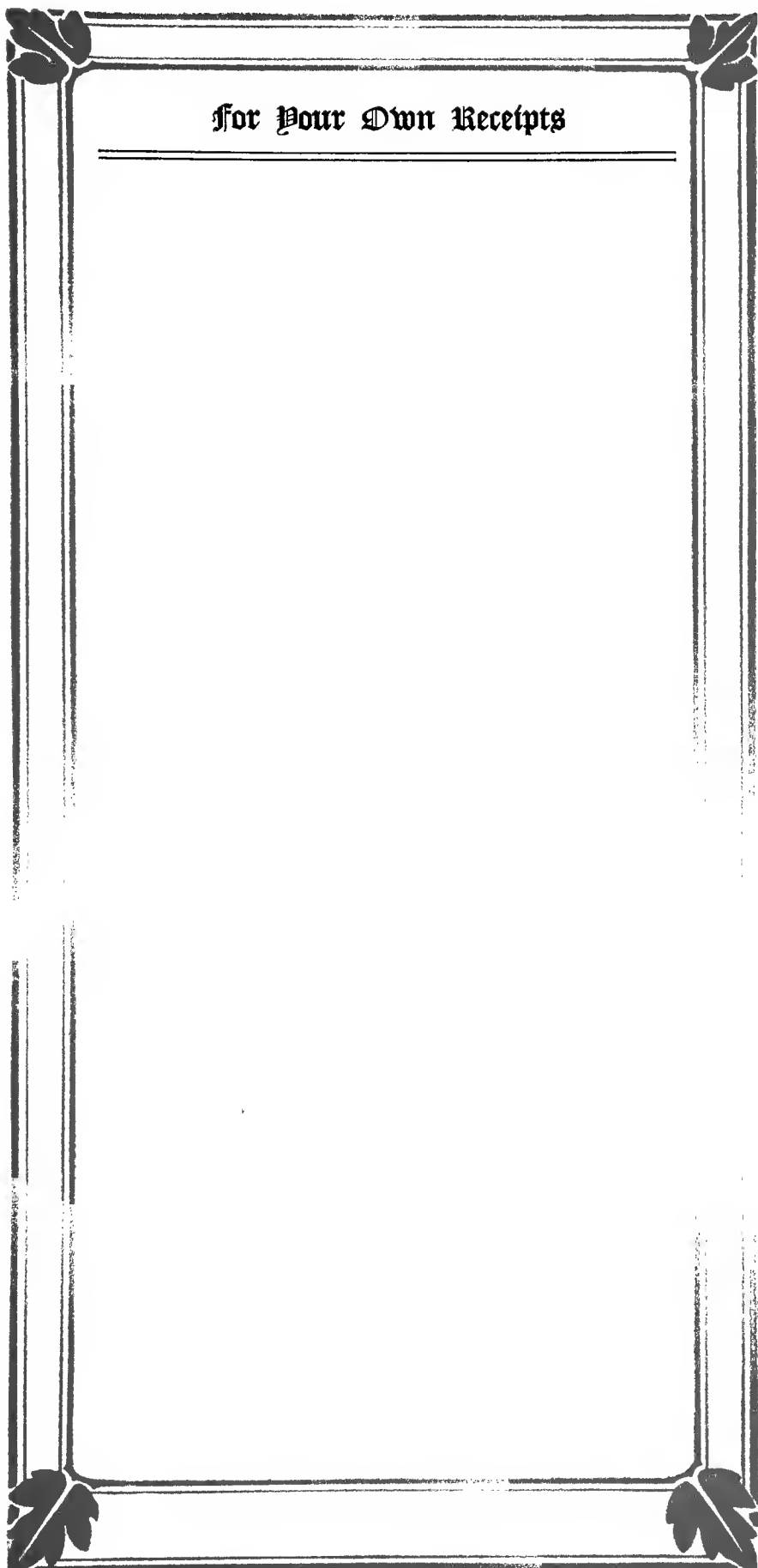
BROILED QUAIL ON TOAST 🍃

Split four quail, season and butter them, and broil till done. Put each bird on a piece of toast, and pour a little melted butter over it. Serve with watercress.

WINDSOR SANDWICHES 🍃

Take four table-spoonfuls of finely chopped chicken, the same quantity of chopped ham and two of chopped olives. Mix together with two table-spoonfuls of mayonnaise dressing. Spread this preparation on four slices of toast and cover with other pieces of toast.

For Your Own Receipts



For Your Own Receipts

For Your Own Receipts



For Your Own Receipts



For Your Own Receipts

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For Your Own Receipts

For Your Own Receipts

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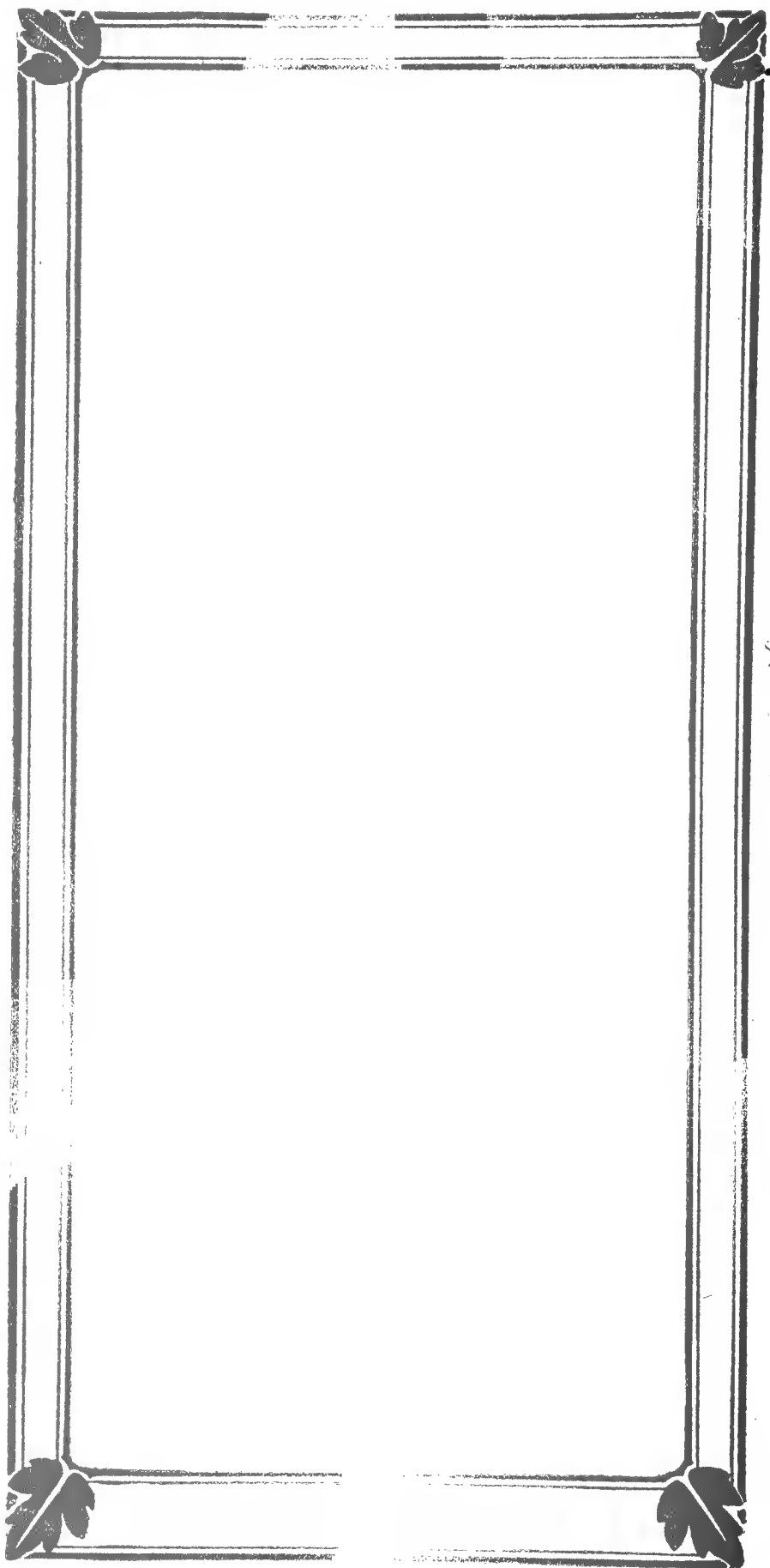
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